



A best of British catering Co.

VINTAGE THYME

• BESPOKE • BRITISH • WITH A TWIST •

Bespoke menu for

a best of British catering Co.



GRAZING BOARDS

BRITISH CHARCUTERIE

A selection of local British cured meats air dried Cheshire ham, Cumbrian chorizo, roast beef, homemade pork and herb sausage rolls, handcrafted pork and black pudding scotch eggs all served with accompaniments e.g. chutney, mustard and piccalilli.

A TASTE OF THE SEASIDE

selection of cold and freshly cooked fish sourced from Fleetwood Market Station coffee house hot smoked roast salmon, smoked trout, mackerel pate, Southport potted shrimps, freshwater prawn, Crab salad with Marie Rose sauce

THE VEGGIE PATCH

A selection of hummus, baba ganoush, black olive tapenade, beetroot falafel, chargrilled artichokes, pickled fennel, harissa gigantes beans soft Delamere goat's cheese roasted red pepper

THE BAKERS' BASKET

Home made artisan breads include flat bread, whole meal, walnut and fig bread, sourdough rye, crust white cobs

THE BRITISH CHEESE BOARD

Wensleydale with cranberries, Wensleydale with apricots, (you can also choose Smoked Applewood, Fiery Cheddar or Cheddar with caramelised onion and Rioja), Snowdonia extra mature cheddar, Bleu D'Auvergne, Cornish Yarg (nettle or wild garlic) Toasted walnuts, apple selection, dried fruits, naturally fermented vegetables, local butter are also included

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