



AVIANTO

HARVEST TABLE MENU

425 PER PERSON



LET'S

Celebrate

Our harvest tables are designed around seasonal ingredients and are ideal for a slightly more informal celebration.

BREADS AND CRACKERS SELECTION

SOUR DOUGH | MINI HERB AND ONION POT BREADS
ROSEMARY TOAST | FRESH ROLLS
FLAX SEED CRISPS | FOCACCIA WEDGES

DIPS AND ACCOMPANIMENTS

HUMMUS | PEPPADEW AND FETA DIP
SALMON DIP | ONION MARMALADE
TZATZIKI | LIVER PATE

CHEESEBOARD

A TRADITIONAL CHEESEBOARD SERVED WITH
SAVOURY BISCUITS AND PRESERVES

FRESH VEG & CRUDITÉS

BABY TOMATOES | CUCUMBER | CELERY STICKS | CARROT STICKS

PREPARED BITES

BUTTERNUT & FETA QUICHE | MINI BEEF BURGERS
ROASTED CHICKEN SKEWERS
STICKY PORK RIBS | FISH & POTATO
RISPS WITH A BASIL AND LEMON AIOLI

CHEESE SELECTION

SERVED WITH A SELECTION OF FRUIT

SWEET DELIGHTS

LEMON MERINGUE | MILK TARTS
CHOCOLATE BROWNIES | BERRIED CHEESE CAKE