

— the —
H E A R T H

Grazing Boards

All platters are served on a 45x32cm board. Intended for appetiser portions, platters serve 8-12 people.

All Cheese Board £120

A selection of 5 cheeses, cornichons, caper berries, olives, dried fruit & seasonal fresh fruit, roasted nuts, celery, honeycomb, crackers & chutney

Cheese & Charcuterie £140

A selection of 5 cheeses, 2 types of salami, cornichons, caper berries, celery, olives, dried fruit & seasonal fresh fruit, crackers & chutney

Italian Charcuterie Platter £120

4 types of Italian salami, cornichons, caper berries, olives, dried fruit, seasonal fresh fruit, crackers & chutney



— the —
H E A R T H

Grazing Boards

All platters are served on a 45x32cm board. Intended for appetiser portions, platters serve 8-12 people.

Antipasto Platter £110

Artichokes, sun-dried tomatoes, roasted red pepper, roasted nuts, dried fruit, marinated mozzarella, parmesan, 2 types of salami, grissini & chutney

Crudite Platter £90

A selection of vegetables including carrots, peppers, celery & radish, with hummus, whipped herby ricotta dip & crackers

Ultimate Sweet Selection £120

Chocolate brownie bites, chocolate chip cookies, coconut biscuits, cupcakes, doughnuts, brioche, chocolate dipped strawberries & fresh fruit



www.thehearth.me

[@thehearth.me](https://www.instagram.com/thehearth.me) | hello@thehearth.me

the
H E A R T H

In partnership with Ommade Catering



Vegetarian / Vegan Canapes

£19 per person, Choice of 6:

- Crispy Tofu and Mushroom Skewers (VG)
- Mushroom and Cashew Rolls with Mustard Grain Sauce (VG)
- Smoked Aubergine Dip served with crackers and crudité sticks (VG)
- Falafel with Tahini Sauce served in a boat (VG)
- Pao de Queijo (V)
- Leek and Gorgonzola Quiche Slices (V)
- Mozzarella and Tomato Skewers with pesto or balsamic glaze (V)
- Greek Feta and Spinach Filo Pie Slices (V)

www.thehearth.me

[@thehearth.me](https://www.instagram.com/thehearth.me) | hello@thehearth.me

the

HEARTH



Mixed Canapes

£22.5 per person, Choice of 6 (3 vegetarian, 2 meat, 1 fish)

Meat Options

Moroccan Lamb Cigars

Chicken Options

- Chicken Caesar Salad served in a craft pots
- Chicken Teriyaki Skewers

Fish Options

- Smoked Salmon Blinis
- Pressed Sushi
- Mini Scones with Smoked Salmon
- Onigiri
- Beetroot, Smoked Haddock & Horseradish Salad

www.thehearth.me

[@thehearth.me](https://www.instagram.com/thehearth.me) | hello@thehearth.me

the
H E A R T H

In partnership with Mumbai Mix



£22 per person for a selection of

Canapes:

Vegetable Samosas
Paneer Parcel
Lentil Kachoori
Hara Bhara Kebab

Medium portions:

Bhel Puri
Spiced Potato Chaat
Thali in a Box

www.thehearth.me

@thehearth.me | hello@thehearth.me

the
H E A R T H

In partnership with 9 Kitchens



Canapes

£16.50 per person for a selection of 6 canapes

£30 per person for a selection of 12 canapes

Vegetarian/Vegan:

GF Polenta bite, Mushroom Duxelle

Gougère, truffle cream

Oven-baked samosa with sweet potato & chestnut

Beetroot purée and tahini, rainbow beetroot on tartlet

Rice paper rolls, green mango, pineapple, marinated tofu,
fragrant herbs

Fried Vietnamese spring rolls with garden vegetables

Vegan Vietnamese salad on rice crackers

www.thehearth.me

[@thehearth.me](https://www.instagram.com/thehearth.me) | hello@thehearth.me

the
H E A R T H

In partnership with 9 Kitchens



Canapes

£16.50 per person for a selection of 6 canapes

£30 per person for a selection of 12 canapes

Meat / Fish

Peanut Satay Chicken skewers (VG available)

Pulled duck slowly cooked with 5spice, rolled in Chinese crepe with hoi sin sauce

Smoked trout, creme fraiche with dill, green apple on blinis

Festive Canapes

Mini pumpkin tarts with pecan brittle

Mini frangipane mince pies

Baklava Christmas spices

www.thehearth.me

[@thehearth.me](https://www.instagram.com/thehearth.me) | hello@thehearth.me

the
H E A R T H

In partnership with 9 Kitchens



Canapes

£16.50 per person for a selection of 6 canapes

£30 per person for a selection of 12 canapes

Sweet canapes

Choux craquelins, crème pâtissière lemon or praline

Shortbread, whipped dark chocolate ganache

Shortbread Apple Tatin

Tartlet frangipane, pears cooked in Christmas spices.

Vegan option available

GF Dark chocolate fondant, hazelnuts

Mini tartlet, lemon curd with infused mint

www.thehearth.me

@thehearth.me | hello@thehearth.me

the
H E A R T H

In partnership with 9 Kitchens



Sharing buffet

£20 per person for a main and side dish

French/ English

VEGAN: Wild mushrooms, chestnuts and nuts Wellington OR
GF Lentils and nuts loaf

MEAT: Roasted juicy chicken thighs with citrus fruits and ginger

SIDE: Roasted baby potatoes, roasted Brussels sprout,
Rainbow carrots

SAUCE: Cranberry and port sauce OR Creamy mushroom sauce

www.thehearth.me

@thehearth.me | hello@thehearth.me

the
H E A R T H

In partnership with 9 Kitchens



Sharing buffet

£20 per person for a main and side dish

Mediterranean

VEGAN / VEGETARIAN: Saffron rice with almonds and pistachios

Lentils and nuts loaf with spiced tomato sauce
or Damascus Falafels with green tahini

Radicchio, oranges, feta cheese, candied hazelnuts
or

Butterbeans puree, sauteed mushrooms with a drizzle of chilli oil

MEAT: Saffron chicken and cranberry stew

www.thehearth.me

[@thehearth.me](https://www.instagram.com/thehearth.me) | hello@thehearth.me

the
H E A R T H

In partnership with 9 Kitchens



Sharing buffet

£20 per person for a main and side dish

South Easter

Starters: Vegetable spring rolls - VEGAN

Fresh rice paper rolls, garden vegetables, pickled carrots, creamy peanut sauce

Mains: Char Siu chicken OR Lemongrass chicken OR
Honey and Miso chicken
OR
Tofu Satay OR Char Siu Tofu

Sides: Thai Jasmine rice or Fried rice
Vietnamese slaw with fragrant herbs, peanuts and
fried onions - VEGAN
Glass noodles salad, with carrots, onions,
mushrooms, cucumber

www.thehearth.me

[@thehearth.me](https://www.instagram.com/thehearth.me) | hello@thehearth.me

the
H E A R T H

In partnership with 9 Kitchens



Street Food

£10 per person

Tamarind Cauliflower bites with mango mayo

Baked polenta with mushroom stew

Gojulang chicken bun with roasted baby potatoes

Loaded nachos with pulled chicken or mushrooms,
salsa, cream and guacamole

www.thehearth.me

[@thehearth.me](https://www.instagram.com/thehearth.me) | hello@thehearth.me