

BUILD YOUR PLATTER

The art of grazing is all about the platter. They're as easy on the eye as they are delicious. Dressed meats, cheeses, small bites and garnishes all nestle together in a photographable feast. Here at Platter, you can create your own – small, medium or large.

Each board comes with olive oil, pickles, homemade chutney, freshly baked bread or crackers. Our boards can all be coupled-up with one of our range of wine pairing flights.

1. CHOOSE YOUR BOARD SIZE



£ 13.95



£ 9.45



£ 5.95

2. CHOOSE YOUR CONTENTS



Vegan



Meats, Pate
& Terrine



Cheese



Cheese
& Meat



Small
Bites

3. OPTIONAL EXTRAS (CHARGABLE)



£ 9.95
Wine Flights



£ 2.45
Top ups

Create your board

Choose from the selection of cured meats, cheeses, vegan items and small bites.

Cheese:

Classic French Brie (V)
St. Paulin
Monsieur Reblochon

La réserve de Camembert
Danish Blue Cheese
Black Sesame Goat Cheese

Meats:

Salami Pepperoncini
Serrano Ham (GF)
Lardo Aromatico

Ibérico Cona de Lomo (GF)
Wagyu Salami
Pâté de Campagne (GF)

Vegan:

Beetroot and Cheese Mousse (GF)
Arancini

Small Bites:

House Marinated Olives (VE/GF)
Sun Blushed Tomato (VE/GF)

(V) Vegetarian (GF) Gluten-free (GO) Gluten-free option available (VE) Vegan (VO) Vegan option available

All our food and drinks are prepared in environments that use ingredients containing allergens and gluten and there is a risk that traces may be found in prepared items. If you are sensitive to allergens and/ or have intolerances, please speak to your waiter who will advise you of the menu options available to you. *Public Health Advisory: Consuming **raw or uncooked meats, poultry, seafood, shellfish, or eggs** may increase your risk for foodborne illness, especially if you have certain medical conditions.

Chef's special mixed boards

Too much to choose? Our chef has curated perfectly designed boards. Each board comes with olive oil, pickles, homemade chutney, freshly baked bread or crackers.

Chef's Platter Cheese Board

Classic French Brie (V)
St. Paulin
Monsieur Reblochon

La réserve de Camembert
Danish Blue Cheese
Black Sesame Goat Cheese

Chef's Platter Meat Board

Salami Pepperoncini
Serrano Ham (GF)
Lardo Aromatico

Ibérico Cona de Lomo (GF)
Wagyu Salami
Pâté de Campagne (GF)

Chef's Platter Cheese & Meat Board

Classic French Brie (V)
St Paulin
Danish Blue Cheese

Salami Pepperoncini
Serrano Ham (GF)
Pâté de Campagne (GF)



(V) Vegetarian (GF) Gluten-free (GO) Gluten-free option available (VE) Vegan (VO) Vegan option available

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DRINKS

Wine flights We have perfected paired our wines to compliment your platter. Select from White, Rose or Red wine and ask your sommelier for today's recommendations. Each wine flight contains 3 glasses at 75ml per glass.

CANNED, BOTTLED BEERS & CIDER

Peroni	
Tuborg	
Kronenbourg	
Heineken	3.90*
Alhambra Reserve 1925	3.90*

SPARKLING WINES & CHAMPAGNE

Cava	
Philippe Dublanc, Brut, France	4.70*
Veuve du Vernay, France	4.70*

WINES by the glass

ROSÉ

House Rosé	
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WHITE WINE

House White	
Chardonnay Adesso	4.70*
Familia Barriobero1964 Blanco	4.70*

RED WINE

House Red	
Les Chartrons Bordeaux	4.70*
Tempranillo Raimat Clamor	4.70*

WINES by the bottle

SPARKLING

Philippe Dublanc, Brut, France	20.00†
Jaume Serra D.O. CAVA, Spain	20.00†

WHITES

Sauvignon Blanc, Louis Eschenauer, France	20.00†
Pinot Grigio, Terredirai, Italy	20.00†
Chardonnay, Gérard Bertrand Réserve, France	24.00†
Les Chartrons, France	23.00†

ROSÉ & BLUSH

Mateus Rosé, Portugal	23.00†
Clot Arada Rosé, Spain	20.00†

REDS

Chianti D'Aquino, Italy	23.00†
Merlot, Campos De Luz, Cariñena, Spain	20.00†
Cabernet Sauvignon, Gérard Bertrand Réserve, France	24.00†
Envyfol Syrah, France	18.00†

SOFT DRINKS & WATER

Coca-Cola 330ml	1.20*
Diet Coke 330ml	1.20*
Fanta Orange 330ml	1.20*
Sprite 330ml	1.20*
Tonic Water 330ml	1.20*
San Pellegrino 330ml	
- Aranciata (Orange)	1.80*
- Limonata (Lemon)	1.80*
Perrier Water	1.75†

Global supply challenges may impact stock levels at times.
Our friendly bar team are on hand to recommend alternatives.

† Bottles of wine & Champagne by the glass are not included in any Premium All Inclusive Package.
Prices marked with an * indicate a supplement payable for guests with the All Inclusive Drinks Package