CASA MONTE CRISTO
COLLECTION

GRAZING TABLE

Behold a spectacle of culinary artistry

A grazing table overflowing with an irresistible array of flavours and textures. More than just a meal, it's a vibrant centerpiece, inviting guests to gather, mingle and embark on a delectable journey of discovery.

LAVISH GRAZING FEAST

Artisan Cheeses

Embark on a cheese lovers dream with a curated selection of exceptional cheeses. From creamy, velvety soft cheeses to robust, aged hard cheeses, our collection showcases the finest offerings from local pastures and international cheesemakers. Indulge in the distinct nuances of cow, sheep, and goats milk, each offering a unique and unforgettable taste experience.

Charcuterie

Savour the rich and savoury notes of our premium charcuterie. Delicate slices of prosciutto and robust salami mingle with fiery chorizo and succulent smoked pork loin, creating a symphony of textures and tastes that will tantalize your palate.

Fresh Produce

Delight in the vibrant colours and fresh flavours of our carefully selected produce. Plump black and green olives, intensely flavoured sun-blushed tomatoes and tangy pickled vegetables offer a burst of mediterranean sunshine. Crisp crudités, juicy grapes, sweet dried figs and dates provide a refreshing counterpoint to the richer elements of the spread.

Dips & Accompaniments

Enhance your grazing experience with our exquisite dips and sauces. Creamy hummus, savoury olive tapenade, tangy tomato chutney, sweet fig marmalade and delicate quince jelly provide a harmonious blend of flavours that complement the other offerings perfectly.

Artisan Breads and Crackers

Complete your culinary journey with our selection of freshly baked artisan breads and crisp crackers. Crusty sourdough bread, crispy flatbreads, crunchy bread sticks and delicate water and digestive biscuits provide the perfect vessels for savouring every delectable bite

Subject to seasonal alterations