



HOME TABLE

Fire Pit Buffet



Minimum of 60 guests required to have a whole lamb or 1/2 pig  
For groups less than 60 we can cook primal/individual joints of meat  
This menu is served buffet style or served to share

### **Fire Pit Rolls**

The filling of your choice will be cooked on our bespoke fire pits and served in a brioche roll.

Somerset lamb, salsa verde, brioche

OR

Local pork, apple sauce brioche

OR

Seasonal griddled vegetables, gremolata, brioche

£18 per head

### **Salads at £4 each**

**Choose a selection of salads from our salads list**

#### **Additional charges**

**£2 per person to include bamboo plates, cutlery and napkins  
£120 for wood. £80 for the use of fire equipment. £100 for a chef skilled in asado cooking.  
This does not include any additional staffing.**

Prices are inclusive of VAT

\*Please choose either pork or lamb

\*\*Our Vegetable roll will be made available for any vegetarians



\*\*\*We can cater for any dietary requirements

## **Our Lamb**

We source our lamb from the best local farmers in Somerset. It is then butterflied, basted in a mix of herbs and oils and cooked on an asado cross over our fire pits. We cook our lamb for a minimum of 6 hours and serve it on local Lievito rolls with red cabbage slaw & homemade green sauce

## **Our Pork**

We source our pork from the best local farmers in Somerset, it's basted in Somerset cider for a minimum of 6 hours over our fire pits. We serve it on local Lievito rolls with sage stuffing & homemade apple sauce