



4 Course Fire Pit Menu





This menu is served to share

Canapés

Choose 4 from our canapé menu

Starters

Cured meats board, pecorino, pickled vegetables

Buffalo mozzarella, slow roasted tomatoes, balsamic, pangrattata, olive oil

Charred hispi cabbage, romesco sauce, pangrattata, manchego

Scallops in the half shell, chorizo, samphire (+ £2.50 Supplement)

Feast served from our fire pit

Whole somerset lamb, salsa verde (+ £5 Supplement)

Local pork, apple sauce

Whole chickens, fennel mayonnaise

Côte de boeuf, chimichurri (+ £5 Supplement)

Herb stuffed whole fish, lemon mayonnaise (+ £5 Supplement)

Salt baked whole fish, lemon mayonnaise (+ £5 Supplement)

Lobster, garlic butter (1/2 Lobster per person) (+ £12 Supplement)

Honey glazed, cedar planked seasonal fish

Wood roasted aubergine, goats curd, sunflower seed pesto (V)

Pit cooked cauliflower, tahini yogurt, pomegranate, dukkah (V)

Served with a selection of our salads

Choose 4 from our salads list

Dips

Choose 2

Our dips are great served down the table for your guests to enjoy

Hummus

Baba Ghanoush

Tsatziki

Roasted carrot dip

Labnah



Pudding

Lemon posset, passionfruit sauce, homemade shortbread
Dark chocolate pot, salted caramel, sunflower seed brittle
Lemon & stem ginger cheesecake, tuille biscuit
Roasted pears, mascarpone, oat crumble, toffee sauce
Eton mess
Elderflower panna cotta, honey shortbread
Gooseberry fool

Somerset cheese board (£10 pp)

Westcombe Cheddar, Somerset Brie, Dorset Blue Vinney

Served with

Medjool dates, homemade rye crackers, chutney, honey, grapes

This can be served individually plated to the table or as a large cheese board served from a central buffet table.

£70 per person

This price includes wood, fire equipment and a chef skilled in asado cooking. This does not include any additional staffing.



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 with homemade salsa verde

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 with homemade apple sauce

Our Chicken

We source our chickens from wonderful local chicken farmers that have acres of land for the chickens to roam. Producing the best free-range chickens in the county. We cook the chickens over our fire pits until they are perfectly cooked and serve them with fennel mayonnaise.