



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 family style

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

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.**

*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