



## 4 Course Fire Pit Feast





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*This menu is served to share*

### Canapés

Choose 4 from our canapé menu

### Starters

*Choose 1 to share*

*Add a second starter for £10pp*

Roast beetroot, curd, nettle pesto (V)

Tabouleh fritters, spicy tomato salsa, flatbread (V)

Bruschetta, anchovy, caper, tomato, basil

Roasted asparagus, crispy guanciale, soft egg, lemon, parmesan

Charred hispi cabbage, romesco sauce, pangrattata, Manchego (V)

Roasted carrot dip, herb croutons, gremolata, dukkah (Ve)

Braised beef short rib, honey, soy & ginger glaze, pickled greens

Buffalo mozzarella, slow roasted tomatoes, balsamic, pangrattata, olive oil (V)

### Main course

*Choose 1 to share*

*Add a second main course option to share for £15pp + supplement if applicable*

Whole somerset lamb, salsa verde

Local pork, apple sauce

Whole chickens, fennel mayonnaise

Côte de boeuf, chimichurri

Herb stuffed bass, lemon mayonnaise

Salt baked bass, lemon mayonnaise

Lobster, garlic butter (1/2 Lobster per person)

Honey glazed, cedar planked salmon

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 salad menu*



## **Dips**

*Choose 2*

Hummus

Baba Ghanoush

Tsatziki

Roasted carrot & coriander

Labnah, Za'atar

Chive & crème fraîche

Pea & mint

## **Pudding**

*Choose 1 to share*

Fire grilled rum-soaked pineapple & coconut cream

Pear tart tatin, creme fraiche

White chocolate cheesecake, raspberry compote

Blackberry & apple galette, crème fraîche

Spiced plum cake, raspberry sauce, clotted cream

Autumn fruits pavlova

Tiramisu

Pecan pie, sweet cream

Stem ginger & lemon cheesecake, tuille biscuit

Treacle tart, clotted cream

Orange & polenta cake, vanilla cream

Roasted pear, mascarpone, oat crumble, toffee sauce

Lemon tart, Crème fraîche

Eton Mess

## **Local cheese board**

*Served from a central buffet table*

Westcomb Cheddar, Somerset Brie, Dorset Blue Vinney, Medjool dates, homemade rye crackers, chutney, honey, grapes



We can cater for any dietary requirements

We do not charge VAT

**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.