



Fire Pit Buffet



## **Fire Pit Buffet**

*Simple, seasonal & beautifully cooked over fire*

*Minimum of 60 guests for whole joints. Primal cuts for smaller groups*

### **Fire cooked main**

*Choose 1 fire-cooked main, served in a brioche roll or flatbread*

*Add a second meat option for £6 per person*

Somerset lamb, salsa verde

Local pork, apple sauce

Beef brisket, pickled onions, BBQ jus

Seasonal griddled vegetables, gremolata

Miso & honey glazed aubergine, sesame, pickled cucumber

### **Salads**

*Choose 3 from our seasonal salads list*

### **Bamboo cutlery, plates & napkins**

*This is included in the per head cost*

### **Additional charges**

Asado Chef

Fire wood

Fire equipment

**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 on a locally made roll our 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 a locally made roll our homemade apple sauce

We can cater for any dietary requirements

We do not charge VAT

**Please note these prices do not include staff costs**