

PIT & PLATE

ASADO FEAST MENU - £68 PER ADULT, £34 PER CHILD

- S T A R T E R S -

(SHARING BOARDS)

PADRON PEPPERS WITH SMOKED SALT,
SCORCHED ON THE CHAPPA

ENGLISH CHARCUTERIE BOARD

FOCACCIA & ANCHOVY DIP

WILD MUSHROOM ARRANCHINI WITH
TRUFFLE MAYONAISE

BURRATA WITH KASUNDI

- M A I N S -

(SHARING DISHES)

SLOW COOKED WHOLE PORK SHOULDER
RUBBED IN BARBACOA & CHOPOTLE WITH
SMOKED APPLE BUTTER

CEDAR PLANKED SALMON, LEMON & FENNEL,
WITH SMOKED SAFFRON
AIOLI

COAL ROASTED HARISSA CAULIFLOWER,
CRISPY SHALLOTS & SOFT HERBS, WITH
CHIMICHURRI (V/VE)

PIT PUNCHED POTATOES & BARBACOA

HERITAGE TOMATO SALAD, PICKLED SHAL-
LOTS & SOFT HERBS

BABY GEM, ROCKET, PICKLED RED CAB-
BAGE, CRISPY SHALLOTS &
CHIMICHURRI

- P U D D I N G -

(SHARING DISHES)

CHOCOLATE BROWNIE, MASCAPONE CREAM,
SALTED CARAMEL & POPPING CANDY

MINI LEMON MERINGUE PIE

PASTEL DE NATA



- P R I C E B A S E D O N -

MINIMUM OF 80 GUESTS

TRAVEL UP TO 50 MILES EACH WAY (ANYTHING
ABOVE IS 45P PER/M)

ONE FOOD TASTING AT HQ

ONE SITE VISIT

CHEFS & WAITRESSES

FIRE PIT, WOOD & FUEL

MENU CAN BE AMENDED FOR DIETARY
REQUIREMENTS

CLIENT TO PROVIDE POWER, WASTE & WATER
PLEASE NOTE THIS DOES NOT INCLUDE HIRE
EQUIPMENT

*MENU CAN BE TAILORED FOR A SUPPLEMENT