

PIT & PLATE

ENGLISH OAK MENU - £89 PER GUEST

- C A N A P E S -

(ONE OF EACH PER PERSON)

N'DUJA SCOTCH EGG, SMOKED APPLE BUTTER

BURRATA WITH BEETROOT & WALNUT SALSA (V)

TUNA CARPACCIO, WASABI MAYO & NIGELLA SEEDS

WAGYU BEEF SKEWERS & CHIMICHURRI

MONKFISH, PARMA HAM, ROSEMARY & SAFFRON AIOLI



- M A I N S -

(CHOOSE ONE OF THE FOLLOWING PLATED)

COTE DE BOEUF, HUNG & ROASTED OVER ASH WOOD, WITH CHIMICHURRI - ONE BETWEEN FOUR PEOPLE

CHARGRILLED BUTTERFIELD LEG OF LAMB, RUBBED IN ROSEMARY, LEMON, GARLIC & ANCHOVY, WITH SALSA VERDE

CORNISH LOBSTER FIRE ROASTED IN CHIMICHURRI BUTTER, WITH SMOKED SAFFRON AIOLI

CHARCOAL ROASTED MONKFISH WRAPPED IN PARMA HAM WITH CHIMICHURRI

COAL ROASTED AUBERGINE CAPONATA WITH BASIL OIL & SOFT HERBS (V/VE)

(CHOOSE THREE SIDES/SALADS FOR THE TABLE)

PIT PUNCHED POTATOES & BARBACOA

MAPLE GLAZED HERITAGE CARROTS

CHARRED LEEKS & ANCHOVY BUTTER

BURNT HISPI CABBAGE WITH HAZELNUT & CHILLI BUTTER

HERITAGE TOMATO SALAD, PICKLED SHALLOTS & SOFT HERBS

BABY GEM, ROCKET, PICKLED RED CABBAGE, CRISPY SHALLOTS & CHIMICHURRI

- P U D D I N G S -

(CHOOSE ONE OF THE FOLLOWING)

DARK BELGIUM CHOCOLATE & PEANUT BUTTER TART WITH RASBERRY SORBET

FETA CHEESECAKE & CARAMALISED PEACHE ROASTED ON THE FIRE

YOGURT PANACOTTA, BASIL & CRUSHED BERRIES

MONT BLANC TART

SEASONAL PIT MESS

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

MINIMUM OF 50 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