

PIT & PLATE

APPLEWOOD MENU - £75 PER GUEST

- C A N A P E S -

(ONE OF EACH PER PERSON)

BEEF CARPACCIO, TRUFFLE
MAYONNAISE & BARBACOA

DAY BOAT FISH GOUJONS & SEAWEED
TARTAR

AUBERGINE CAPONATA BRUSCHETTA
(V/VE)

HONEY & MUSTARD SAUSAGES WITH
CHIPOTLE MAYONNAISE

CHIPOTLE PORK BON BON & SMOKED
APPLE BUTTER

- M A I N S -

(CHOOSE ONE OF THE FOLLOWING PLATED)

WHOLE SIRLOIN BEEF, HUNG &
ROASTED OVER ASH WOOD, WITH
CHIMICHURRI

CHARGRILLED BEER BRINED SPATCHCOCK
CHICKEN, MOPPED IN THYME &
CHIPOTLE GLAZE, WITH CHIMICHURRI

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

CHARGRILLED PORK BELLY STEAK WITH
SALSA VERDE

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

(CHOOSE THREE SIDES/SALADS FOR THE
TABLE)

PIT PUNCHED POTATOES & BARBACOA

ROASTED ROOTS

CORN, FETA, SUNFLOWER SEEDS WITH
ROSE HARISSA YOGURT

BURNT HISPI CABBAGE WITH
HAZELNUT & CHILLI BUTTER

HERITAGE TOMATO SALAD, PICKLED SHAL-
LOTS & SOFT HERBS

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

- P U D D I N G S -

(CHOOSE ONE OF THE FOLLOWING)

CHOCOLATE BROWNIE, MASCAPONE CREAM,
SALTED CARAMEL & POPPING CANDY

INDIVIDUAL LEMON MERINGUE PIE

STARWBERRIES MARINADED IN
BALSAMIC, BROWN SUGAR & BLACK PEP-
PER, WITH CLOTTED CREAM

SEASONAL PIT MESS

- 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
REQUIREMNETS

CLIENT TO PROVIDE POWER, WASTE & WATER

PLEASE NOTE THIS DOES NOT INCLUDE HIRE
EQUIPMENT

*MENU CAN BE TAILORED FOR A SUPPLEMENT

