



Example menu

Price: £60.00

Canapes:

Beef sliders - Served in a brioche bun with burger sauce

Pork belly brulee - Slow cooked pork belly, torched sugar & mustard dip

Cesar stick - Gem lettuce, ceasar dressing, bacon & crouton

Spiced chickpea puri - Yoghurt, coriander & pomegranate

Starters:

Venison carpaccio - Parmasan, radish & house made raspberry vinegar

Burratta bruschetta - cherry tomatos, balsamic dressing

Sharing board mains:

Caged hanging chicken - Marinated whole chickens cooked in cages over fire

Seared pork fillet - Marinated in oregano & lime, cooked whole

Whole rib roast - Entire beef rib roast hung over fire & slow cooked

Desserts:

Griddles caramel peaches - Half peaches cooked in caramel sauce over fire

Evening:

Chicken gyros - Marinated chicken cooked on the spit, served in flatbreads