



Food from the Fire - BBQ Menus

£35 per person

Chinese BBQ Glazed Free Range British Chicken Thighs (df)(gf)

Pork and Caramelized Onion Sausages (df)

Aged 6oz Beef Burgers - Bacon Jam - Smoked Cheese - Tomato

Grilled Haloumi - Tomato & Chilli Salsa - Charred Ciabatta (v)

Salads

Tossed Mixed Salad with French Dressing (v)(gf)(df)(vegan)

Mexican Corn Salad (gf)(df)(v)(vegan)

Roasted Maple Glazed Carrots – Rocket – Raisins - Coriander Yoghurt Dressing (gf)(v)

New Potato & Chorizo Salad - Chipotle & Coconut Dressing (df)(gf)



£40 Per Person

BBQ Gai YANG chicken - Nam Jim (gf)(df)

Cider Brined Pork Chops (gf)(df)

Grilled Tiger Prawns - Danish Dill Sauce (gf)(df)

Chargrilled Corn on Cob - Beer Butter - Chilli (v)(gf)

Salads

Macerated Tomato - Onion - Mozzarella Salad - Basil (gf)(v)

Rocket - Chicory - Radicchio Leaf - Middle Eastern Dressing (gf)(df)(v)(vegan)

Quinoa – Edamame - Pea - Avocado - Spiced Salad (gf)(df)(v)(vegan)

Asian Rice Salad (gf)(df)(n)(v)(vegan)



£55 per person

HG Walters 35day aged Picanha Beef- Chimichurri (df)(gf)

Scallops in Half Shell - Indian Spiced Butter - Mango Salsa (gf)

Whole Free-Range British Chicken Piri-Piri (df)(gf)

Whole Charred Smoked Miso Glazed Cauliflower (vegan)(v)

Salads

Mexican and Bean Salad (v)(vegan)

Baby Leaf - Rocket - Aged Balsamic Dressing (v)(vegan)

Greek Pasta Salad (v)

Frai Diavlo Potato Salad



Dessert Station

£10 per person

Additional £4 for each extra Dessert

Mini Desserts served in pots - please choose 3 from the selection below

Mini Deconstructed Raspberry & Vanilla Cheesecake

Chocolate and Mint Pot

Summer Eaton Mess

Lemon Posset - Crème Fraiche - Mint

Orange and Meringue Deconstructed Tart

Gooseberry Fool

Strawberry & Chocolate Mousse

Key Lime Pie

Fresh Berries - Crème de Framboise - Clotted Cream

Baked Ricotta - Cherries - Vanilla Syrup



Smoke & Fire Feasting Table
From £90 per person - Minimum 20 people

Small Plates

Grilled Padron Peppers *(v)(vegan)(df)(gf)*
Fennel – Beetroot - Blue Cheese - Walnuts *(n)(v)*
Crab – Artichoke - Hazelnut *(n)*
Cured Cornish Bream – Horseradish – Sherry - Parsnip *(gf)(df)*
BBQ Hoi-sin Glazed Heritage Carrots - Miso Mayonnaise - Crispy Shallots *(vegan)(v)*

Sharing Platter

Chargrilled Whole Cornish Turbot *(gf)(df)*
Whole Smoked Massaman Lamb Shoulder *(n)(df)(gf)*
HG Walters 35-day Dry Aged Sirloin on the Bone - Chimichurri *(gf)(df)*
Smoked & Charred Miso Glazed Cauliflower *(v)(vegan)(df)(gf)*

Sides

Sea Salt & Rosemary Fries *(v)(vegan)(gf)(df)*
Grilled Stone Baked Naan *(v)(vegan)*
Jasmine Rice *(v)(vegan)(df)(gf)*
Chargrilled Tender Steam Broccoli – Parmesan – Truffle Emulsion *(v)*

Mini Dessert Pots

Choose 3 from the following options

Mini Deconstructed Raspberry & Vanilla Cheesecake
Chocolate & Mint Pots
Summer Eaton Mess
Lemon Posset - Crème Fraîche - Mint
Orange & Meringue Deconstructed Tart
Gooseberry Fools
Strawberry & Chocolate Mousse
Key Lime Pie
Fresh Berries - Crème de Framboise - Clotted Cream
Baked Ricotta - Cherries - Vanilla Syrup