

Feasting Menu

Turn up the heat with our bold, flame-grilled BBQ feasting menu. Watch our chefs cook live over an open cage fire, serving up smoky, tender meats and fire-roasted veg, all served feasting-style with loaded salads and fresh flatbreads. A theatrical, feasting dining experience your guests won't forget.

MEAT

Porchetta
Porchetta stuffed with sausage meat, lemon and sage

Pork
Hoisin pork finished with crispy pork

Lamb
Lamb rump, basil pesto

Beef (£3 Supplement)
Rib of beef, slow cooked with rosemary and garlic

Chicken Satay
Chicken thigh satay, crispy onions, coriander cress

Spatchcock Chicken
Spatchcock chicken, coriander chimichurri

FISH

Mackerel
Butterflied mackerel, burnt lemon

Sustainable Fish Package
Selection of 2 or 3 fresh market fish to be selected by the chef the day before your event, for guaranteed freshness.

Hake
Baked hake, chilli lime dressing

VEGGIE - VEGAN

Halloumi
Halloumi and vegetable skewers

Smoked Tofu
Smoked tofu, soy caramel

Mushroom
Garlic and parsley mushrooms

Cauliflower
Cauliflower steaks, tandoori spices

Aubergine
Cajun spiced aubergine

Packages start from £90pp. (Choose 4 BBQ options & 3 sides/salads - We suggest 2 meat 1 vegetarian and 1 vegan).

Key

V Vegetarian **VE** Vegan



SIDES & SALADS

We suggest 2 vegetarian and 1 vegan.

Beef fat roast potatoes
(vegetarian options available)

Cornerstone slaw

Corn on the cob, garlic chive butter

Potato salad, mustard dressing, sesame

Greek salad

Baby gem hearts, shaved parmesan

Tomato salad, mozzarella, pine nuts

Garden leaf, classic vinaigrette

Caesar salad

Bulgur wheat, fresh herbs

Green beans, pickle shallots, flaked almond

Garlic bread, focaccia

Sweet potato, maple, pecan

Celeriac remoulade

Beetroot, goats cheese, wasabi pea