

Live Fire Cooking



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Live Fire Cooking, over Wood and Charcoal from our Portico Style Grill
Meats are continuously basted in our unique Wild Garlic and Herb Oil
Brought to Buffet Table in Waves for guests to come up and help themselves.

Sample Menu

Meats

Brined Chicken Thighs & Wings, Chilli and Orange Marmalade

Pork Chops, Nduja Butter

Beef Hanger Steaks, Chimi Churri

Marinated Lamb Slouvaki

Whole Trout Fillets - Samphire, Trout Egg & Dill Creme Fraiche

Veggie Dishes

Roasted Harissa Spiced Cauliflower Steaks

Grilled Carrots, Hummus, Chermoula, Dukkah and Honey

Mediterranean Vegetables / Skewers in Wild Garlic, Herb and Lemon Oil

Aubergine with Tahini, Garlic, Lemon and Charred Salsa

Cheese

One Pan Camembert with Caramelised Onion Chutney,

Wild Garlic, Rosemary, Mickleover Honey, Homemade Focaccia

Grilled Halloumi / Paneer

Salads

Tabbouleh / Cous Cous with Roasted Veg

Classic Greek with Watermelon, Feta and Olives

Tomato, Herbs, Fennel with Labneh,

Lentil and Herb, Fennel, Cauliflower and Orange

Herby Beetroot and Carrot Coleslaw

Dips

Cucumber and Mint Tzatziki

Aubergine Baba Ganoush

Charred Tomato and Chilli Salsa

Chimmi Churri / Salsa Verde

Trout Egg, Dill and Cornichon Creme Fraiche (For Trout)

Carbs

Meat Drippng Roast Pots / Veggie Pots

Flatbreads / Focaccia