# Live Fire Cooking



live fire cooking

# Live Fire Cooking



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.

## Meats and Fish ( Pick max Three )

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
Marinated and Grilled Calamari
Venison Haunch ( Sept - Jan Only )

## Veggie Dishes & Cheese ( Pick min Two – Max Five )

Roasted Harissa Spiced Cauliflower Steaks
Mediterranean Vegetables / Skewers in Wild Garlic, Herb & Lemon Oil
Aubergine with Tahini, Garlic, Lemon and Charred Salsa
Camembert with Caramelised Onion Chutney, Garlic, Rosemary, Honey & Focaccia

## Salad Examples

Tabbouleh / Cous Cous with Roasted Veg, Preseverd Lemon & Chermoula
Classic Greek with Watermelon, Feta and Olives
Tomato, Herbs, Fennel, Beetroot with Labneh & Dill
Lentil and Herb, Fennel, Cauliflower, Saffron and Orange
Roasted Carrots with Honey, Harissa, Hummus and Dukkah ( n )

## 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
Hasselback Poatoes with Herby Dressing