

SMOKE AND EMBERS

MENU B



Important Information

Pricing

£51 per person, plus VAT

Our Smoke and Embers Menu is available for a minimum of 50 guests.

Smoky Nibbles

Cedar Board Salmon

Grilled bread, horseradish crème fraîche

Sticky Chipotle Chicken Wings

Smoky Wild Mushrooms on Toasted Garlic Ciabatta with Herb Butter

Padrón Peppers (Served in Pans)

Off the Glowing Embers

Marinated Whole Roasted Chicken

BBQ Pulled Pork Shoulder With Pickles and Brioche Baps

Grilled Cumberland Ring

Miso Tofu Steaks

BBQ Sides

Corn on the Cob

In Husks with Cajun Butter and Lime

Roasted Whole New Potatoes

Kale, Lemon and Garlic

Cowboy Beans

These Are No Ordinary Salads - Charred To Perfection

Charred Mediterranean Vegetables on Beetroot Hummus

BBQ Sweet Potato, Feta, and Basil Salad

Grilled Fig and Goat's Cheese Salad

BBQ Asparagus And Citrus Dressing

Dressed To Impress - Chef's Handcrafted Dressings

Charred Corn Salsa with Scorched Lime and Chilli

Chimichurri

Ember-Roasted Red Chilli, Pepper, and Tomato Salsa

Charred Sweetness

Ember-Charred Watermelon with Lime Juice

Churros with Hot Chocolate

Marshmallow Skewers