



From the Pit

Argentinian Assado menu

Chef's selection of 4 canapés

Main from the Parrilla Grill

Parrillada of pork shoulder with orange, black pepper & rosemary Salmuera

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Butterflied leg of lamb cooked over the fire pit with mint-chilli Salmuera

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Griddled halloumi from the chappa with parsley, red onion & vine cherry tomatoes

Griddled seasonal vegetables with lemon & herbs

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Heritage tomato & avocado with olive oil & fresh basil

-

Grilled carrot & orange salad with aged ricotta, oregano, lemon dressing & toasted sourdough croutons

Dessert

Burnt peaches with figs, organic vanilla ice cream, amaretto, lemon & mint

or

Warm Malbec poached pears with Dulce de Leche, cream & berries

or

Chocolate Torta del Lago with hazelnuts & Dulce de Leche

Coffee & Tea

£41.00 + VAT per head



British barbeque

Selection of artisan breads

Barbequed whole striploin of grass fed local beef

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Rotisserie beer chicken with lemon & marjoram

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Halloumi, red pepper & mushroom skewers cooked in verbena harissa

Served with

Boiled new potatoes with herbs, grapeseed mustard & apple dressing

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Corn on the cob with lime & chilli butter

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Griddled courgette, feta & mint salad with orange dressing

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Savoy cabbage & apple slaw with jalapeno peppers

Dessert

Lemon & cherry posset with black pepper shortbread

Coffee & Tea

£41.00 + VAT per head



American style BBQ

Chef's selection of 4 canapés

Kentucky bourbon & maple hot smoked pulled pork shoulder

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Barbequed Siracha beef short ribs

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Whole spicy smoked rotisserie chicken

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Barbequed Portobello mushrooms stuffed with provolone cheese & herb breadcrumbs

Served with

New potato & spring onion salad with homemade mayonnaise

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Chipotle & confit garlic slaw

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Butter lettuce & avocado salad with apple dressing

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Burnt corn on the cob with butter & spicy fennel rub

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Chipotle ketchup, smoked bacon mayonnaise

Dessert

Peanut butter & chocolate tart with marinated cherries & crème fraiche

Coffee & Tea

£41.00 + VAT per head