



## BAKED IN BRICK MENU

Special occasion catering package @ £25 - £35ph

Table sharing or buffet setup, presented on rustic oak wooden boards and pure white bowls

Inclusive of cutlery, crockery, staff and travel.

3x meats 4x salad and selection of artisan breads

Sous vide compressed whole pork belly, BBQ charred

Sous vide whole english lamb shoulder BBQ charred

BBQ smoked pulled pork

3 day salt beef

Smoked salmon

Poached salmon

Teriyaki salmon

BBQ chicken tikka

Texas style BBQ smoked ribs

Herritage tomato and basil salad

Hot roasted garlic and rosemary new potatoes

Home made slaw

Green goddess (mixed leafs)

Citrus tabbouleh salad

Sweet roasted heritage carrot salad

Roasted cauliflower with a cumin and tahini dressing

Classic potato and chive salad

Mixed quinoa salad with mint and grilled peppers.

Artisan breads, sour dough, foccacia, rustic whites

Goats cheese and caramelised onion tarts

Hummus with home made smoky paprika tortilla chips

# BAKED IN BRICK

Dessert: Chocolate brownies Fruit scones Cornish clotted cream and jam  
Or Waffles with a choice of toppings such as banoffee pie

Children Menu @ £5 - £10pp

Penne pasta with a herby tomato sauce and grilled chicken.

Mini rustic lunch boxes: Sandwich, fruit, fruit smoothie, fresh juice

Croquembouche tower @ £500





Neapolitan style Pizza @£8 - £12ph

With a choice of 3 different topping of your choice. All my dough is freshly made by me, not frozen or brought in, we only use fresh mozzarella and the highest quality toppings.

Eg.

Classic Margherita

Pepperoni

Goats Cheese with Caramelised Red Onions, Wild Rocket, Balsamic Glaze

Cheesy Garlic Bread

Pesto Chicken and Chorizo

BBQ chicken tikka: @ £10 - £14ph

Served in fresh flat breads served with salad, mint yoghurt or home made hot sauce.

Veggie option:

Chick pea and yellow split lentil curry @ £8 - £10ph

Served in fresh flat breads served with salad, mint yoghurt or home made hot sauce.

Sous vide english lamb shoulder @ £11 - £15ph

BBQ charred served in a brioche bun with salsa verde crumbled goats cheese and wild rocket.

Sous vide compressed whole pork belly @ £10 - £15ph

BBQ charred, served in a brioche bun with Coxs apple slaw

All disposable plates sauces i.e. ketchup mayo etc included plus all staff and full hire of our set up and travel

