



ALBURY

ORGANIC VINEYARD

Fire Feasting Menu

'Grigliata' Menu @ £22.50pp (minimum numbers x30 guests)

- Slow cooked garlic and rosemary marinated lamb leg served on freshly baked mini pizza bread, with n'duja mayo, fresh basil pesto and pickled shallots
- Rolled porchetta filled with garlic and fennel with crispy crackling served in ciabatta roll with salsa verde and wild rocket – The ultimate Italian hog roast sandwich!
 - Bavette steak cooked over fire, served on flatbread with n'duja mayo, pickled shallots, wild rocket and salsa verde (+£5pp surcharge)
- Grilled sausage, served in a brioche roll, with crispy pancetta, caramelised balsamic onions and homemade burnt chilli ketchup
 - Grilled cauliflower steak basted with vegan n'duja, served with toasted chickpeas, grilled spring onions and parsley oil with flatbread (VE)
- Grilled cabbage, with spicy arrabbiata sauce, fresh basil pesto and garlic breadcrumbs (VE)

Why not add the following extras?

- Antipasti sharing platters + £9/person
- Heritage tomato and burrata salad + £7.50/person
- Charred tenderstem broccoli served with burrata, fried spicy n'duja and crushed hazelnuts

Dessert + £7.50/person

- Meringue topped with limoncello cream, crushed amaretti biscuit, mint and strawberry
 - Triple chocolate homemade brownies with fresh cream and strawberries
- Choux bun filled with fresh cream and topped with gianduja (our homemade Nutella) and crushed hazelnuts