
SPECIAL SMOKED BBQ EVENING

A collaborative evening between Nutmegs Patisserie and private chef Brendan White, have created together a set menu specialising in smoked bbq cuisine, sourcing local ingredients.

**£45 PER PERSON
– SET MENU INCLUDES –**

WELCOME BREADS

LOCAL SOUGHDOUGH – HOMEMADE BUTTERS

CANAPÉS

SMOKED OX CHEEK BON BON – CREAMED BLUE CHEESE
SMOKED & FRIED TRUFFLE BUFFALO WING LOLLIPOP
CHILLI SWEETCORN FRITTER – AVOCADO – CORIANDER AIOLI
SMOKED PULLED PORK MINI CROQUETTE – FIRE ROASTED JALAPEÑO
HOLLANDAISE

SMOKED MEAT SHARING BOARD

16 HOUR SMOKED BRISKET
SMOKED TURKEY BREAST
SMOKED CHAR SUI PORK BELLY BURNT ENDS
SMOKED KOREAN BBQ CHICKEN
SMOKED TEXAS HOT LINK SAUSAGE

SIDES

CHARGRILLED COURGETTE – FETA – MINT SALAD
SPICED YOGHURT DRESSING
SMOKY PIT BEANS
SLAW
NEW POTATO – BACON SALAD

DESSERTS

– CHOOSE ONE OF THE FOLLOWING –
BBQ MAPLE ROASTED PINEAPPLE – RUM MANGO PURÉE– COCONUT ICE –
COCONUT TUILLE – PINEAPPLE CRISP

CINNAMON & ORANGE CARROT CAKE – WHITE CHOCOLATE MOUSSE –
CARAMEL CANDIED PECANS

TRES LECHE (MILK CAKE) - TONKA BEAN CREAM - MACERATED BERRIES

Set menu items can not be replaced or customised, for dietary requirements please contact in advanced. Bookings are for 1 hour 55 minutes, this allows time to clean and set for the following reservation. £10 pp deposit required, non refundable with cancellations within 24 hours.