

**ROTH**

**ON THE ROAD**

# ROTH ON THE ROAD

SS 2019

3 courses - 55 pp

Add Campfire Canapes - 10 pp

We offer long sharing tables, filled with bowls and boards, passed around to share with family and friends

We cater for all dietary requirements individually - please let us know your requirements

For more details or to make a booking please contact us

events@rothbarandgrill.co.uk

01749 814 700

We will happily coordinate everything you need for your celebrations;

Marquee & furniture

Crockery, cutlery & glassware

Fully stocked bar

Locally grown flowers

Bespoke cakes

## TO START

Let's start by celebration of all the things we love - curing, baking, fermenting & pickling - with house charcuterie cured by our Roth Bar & Grill team, using beef and pork from our farm. Why not add in the theatre of our campfire canapes - delicious hot bites, served straight from the fire

## FEAST STATION

Westcombe cheeses, dried fruits & nuts

Focaccia, cornichons, olives

Home cured charcuterie, house fermented pickles

Heritage carrots & radishes, wood roasted vegetable dips

Cumin flatbreads

Grissini

## CAMPFIRE CANAPES

Choose 2

Merguez sausage, harissa mayonnaise

Lamb cutlets, mint yogurt

Char grilled vegetables, herb butter

Planked salmon, fennel mayo

## FROM OUR WOOD FIRED OUTDOOR KITCHEN

Choose 1

Whole Durslade Farm Lleyn lamb, green sauce

Whole Castlemead Farm chickens, chimichurri

Durslade Farm Oxford Sandy & Black pig, garden apples

Planked salmon, burnt honey, fennel salad

Cuts of Durslade Farm beef, béarnaise  
*£5pp supplement*

Served with;

Charred vegetables

Slaw

Home fries, sea salt & rosemary

Rocket & Parmesan

If you don't like something that much, or you love something so much you'd like more - just let us know and we can tailor your menu to your specific requirements

## PUDDING

*From the fire*

Roasted plums, mascarpone, amaretti

Caramelised apples, vanilla cream

*From the kitchen*

Lemon meringue pie

Eton mess

Chocolate mousse, salted caramel, peanut brittle

Local cheese board, dates, chutney, crusty bread

## WINE

If you need us to provide wine for your event we have 3 options - Good - Better - Best. We've chosen wines that we think will best compliment our menu. We can bring as much as you need, including champagne - which will all be perfectly chilled. Please ask to see our list.