

## Family-Style Sharing

Relaxed sharing food can still be showstopping, and our family-style feasting is designed to be exactly that!

Chat to us if you have any questions on the way these dishes would be served or the accompaniments.

## Main Course Feasts

**Porchetta**, stuffed with garlic, fennel and rosemary. Gently cooked to guarantee succulent & delicious meat, plus crackling of course... With Tuscan sausage potatoes, olive oil greens and apple mostarda

**Roasted Chateaubriand**, with bone marrow gravy, dauphinoise potato, greens and homemade horseradish sauce

**Selection of roasted lamb, with lamb shoulder shepherd's pie**, roasted carrots and minted peas

**Butternut squash & veggie haggis wellington**, truffled cauliflower cheese and roasted hispi cabbage

**Grilled cedar plank sea trout** with a creamy smoked haddock and leek pie and green salad

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## The Fire Table

Our Fire Table is an incredible way to wow your guests with the theatre of open fire cooking.

We've outlined our favourites below but we would be delighted to explore any other fiery requests.

### Fire Table Feasts

**Thick cut sharing ribeye steaks...** Chargrilled and carved onto boards. Served with caesar salad, chips and bbq padron peppers

**Boneless bbq chicken...** Whole marinated chickens served with basil pesto, tomato & pickled red onion panzanella and canellini beans braised with guanciale

**Cedar plank salmon...** Lightly cured Scottish salmon cooked and served on smouldering planks with grilled lemon and bay. Served with warm Ayrshire potato salad, bbq seasonal veg (eg. asparagus/broccoli) and bernaise sauce

**Fire Table Paella...** A great selection of seasonal vegetables, entirely cooked on the fire or in the embers, diced and dressed in lemon, garlic and fresh oregano. Served over vegetable paella rice, alongside bbq padron peppers, dressed tomatoes and green salad

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