

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 cannellini 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

THE EDINBURGH CATERING COMPANY

