



Artisan wood fired pizza makes a great party; it's also a bit different from the norm. The magic of a real wood fire captivates guests and adds an element of theatre to your event. But ultimately it involves no work or stress and leaves **YOU** to enjoy the party.

Our pizzas are cooked to order and handmade in front of your guest's eyes in a *real* wood fired oven. The menu is made up of our tried and tested favourites, and we also have a gourmet pizza menu to tempt you with. We can cook 4 at a time, each one taking 45 - 90 seconds to cook once in the oven.

Gourmet Pizza Menu

Pizza Blanco

Garlic butter & parsley finished with homemade pesto;

Red, White & Blue

Gorgonzola, roasted balsamic red onions, black olives & finished with wild rocket;

Funghi

Mixed wild & porcini mushrooms finished with black truffle shavings;

Brie & courgette

with caramelised red onion chutney, sliced courgette & finished with wild rocket;

Goats cheese & Balsamic roasted beetroot

with capers, black olives finished with wild rocket;

Orange blossom honey roasted fresh fig

Goats cheese, Prosciutto Ham and finished with wild rocket;
(Seasonal only)

To accompany the wood fired pizza you can also add a delicious selection of salads, canapes, thrice fried chips, anti-pasti and a range of desserts if required. Please ask for more details.

Please contact us for details of our price packages