

# PENNARD PIZZA



## 11" THIN CRUST PIZZAS COOKED IN OUR TRADITIONAL WOOD FIRED OVEN

---

We source the very best ingredients from local suppliers. Our sourdough bases are made from Wild farmed organic flour, our Mozzarella comes from artisan producer Brue Valley Farms just a few miles away, and our meats are sourced from Somerset Charcuterie.

Choose 2 pizzas from the selection below for your evening food. We cook the equivalent of a pizza for each guest and put them out pizzas on platters for your guests to help themselves. By offering platters this allows for guests to choose different pizzas and different quantities!

*Prices are based on £13 per person. Minimum of 70 guests.*

### MENU

- **Margherita** (V) – 11" base, rich tomato sauce, mozzarella, oregano and basil
- **Vegetarian** (V) – 11" base, rich tomato sauce, mozzarella, roasted peppers, caramelised red onion, rocket, balsamic glaze
- **Chorizo** – 11" base, rich tomato sauce, mozzarella and chorizo
- **Pennard** – 11" base, rich tomato sauce, mozzarella Serrano ham, chorizo, sun dried tomatoes and rocket
- **Your Pizza** – 11" base, your choice of extra toppings on our Margherita (see above)

(+£1 per topping): – Mushroom, Caramelised Onion, Sundried tomato, Black Olive, Roasted Red Pepper, Artichoke, Rocket & Jalapeño, Pepperoni, Ham, Pancetta

Or if you have any specific pizza requests then please chat with us!