

PENNARD PIZZA



11" THIN CRUST PIZZA'S 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 local artisan producer Brue Valley Farms just a few miles away, and our meats are sourced from Somerset Charcuterie.

You can choose 2 different pizza choices from the selection below for your evening food. We will cook and put the pizzas out on platters for your guests to help themselves. By offering platters, this allows for guests to take slices of different pizzas and to enjoy different quantities. It also means you can cater for less than one pizza per person if you wish.

Prices are based on £14 per pizza with a minimum order of 60 pizzas.

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, prosciutto, 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!