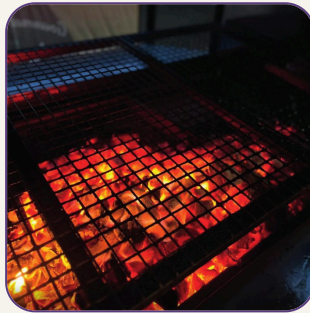


EMBER

By Argyll Chefs Table

LIVE FIRE / SMOKER & PRIVATE CATERING

A unique outdoor cooking experience, catering for weddings, special occasions and large events. Argyll Chef's Table proudly introduces Ember — a specially designed live-fire trailer and smoker that lets us grill, smoke and roast over live fire with an open view of the chef, adding real theatre to your venue.



THE EXPERIENCE



EMBER TABLE EXPERIENCE

Our outdoor live-fire dining experience, designed for larger celebrations and events — catering for up to 100 guests. Cooked over live fire with an open view of the chef.

Ember Table equipment rental – £200, applied in addition to the price per person.

£65 – £100
PER PERSON



COVERING SCOTLAND

Operating across Argyll & Bute, the Highlands, Perthshire, Glasgow, Ayrshire, the Borders and East Lothian — we bring the finest produce with us. If you have anything in mind, just let us know.

TRAVEL FEE
ON REQUEST



EVERYTHING INCLUDED

We bring our own plates, cutlery and crockery, so there's no need to hire from anywhere else — it's all included in the cost.

Booking is confirmed once your deposit is received.

PERFECT FOR

WEDDINGS

Relaxed, abundant feasting with real theatre for your guests.

MINIMUM SPEND £800

CELEBRATIONS

Birthdays, anniversaries and milestone parties.

LARGE EVENTS

Corporate gatherings, festivals and estate events — up to 100 guests.

ALL PRICES ARE EXCLUSIVE OF VAT WHERE APPLICABLE

Private dining across Argyll, The Highlands & beyond

ARGYLLCHEFSTABLE.CO.UK | 07432 473 822 | ARGYLLCHEFSTABLE@GMAIL.COM

EMBER

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SAMPLE MENU



CANAPÉS

LOCH MELFORT SMOKED TROUT

Oatcake, wild dill, crowdie

FIRE-BLISTERED PADRÓN PEPPERS

Hebridean sea salt, smoked rapeseed oil

EMBER-CHARRED GOATS CHEESE

Heather honey, bramble, toasted oats

SMOKED LOCH CRERAN OYSTERS

Sea herbs, wild garlic butter

MEAT

ARGYLL VENISON

Juniper, bramble, smoked bone marrow

SLOW-FIRED PORCHETTA

Taynuilt pork, wild fennel, cider

SPATCHCOCK CHICKEN

Heather-smoked, whisky & thyme glaze

DESSERT

BASQUE-STYLE CHEESECAKE

Dark chocolate sauce, brambles

DARK CHOCOLATE BROWNIE

Whisky caramel, toasted oats, cream

FISH & SEAFOOD

HOT SMOKED SALMON BOARD

Sea buckthorn, dill, rye

ISLE OF MULL SCALLOP IN THE SHELL

Wild garlic butter, sea lettuce

WHOLE WEST COAST MACKEREL

Sea herbs, charred lemon, oatmeal

SEABASS

Charred wild fennel, Scottish rapeseed & samphire

VEGETABLE

EMBER-ROAST CAULIFLOWER

Crowdie, wild garlic, hazelnuts

FIRE-CHARRED HISPI CABBAGE

Smoked butter, oat crumb, chives

FIRE-ROASTED BEETROOT & CARROTS

Heather honey, thyme, whipped crowdie

SMASHED AYRSHIRE POTATOES

Wild garlic, smoked salt

SALADS

SMASHED CUCUMBER SALAD

Dulse, dill, pickled shallot

SCOTTISH ROOT SLAW

Arran mustard & heather honey dressing

Full menus tailored to your event.

MINIMUM SPEND £800 · ALL PRICES ARE EXCLUSIVE OF VAT WHERE APPLICABLE

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