



PAN FOOD

THE BIG PAN FEAST

Live Cooking in the Stunning Surrey Hills

Big pans, open flames, wonderful aromas and fabulous food!

There's something rather special about watching delicious food come together over an open flame, with our chefs cooking right in front of you.

Welcome to The Big Pan Feast – our wonderfully sociable way of cooking and eating, inspired by flavours from around the world and brought to life in the beautiful Surrey Hills.

From giant Spanish paella pans bursting with Mediterranean flavours to fragrant Indian kadai dishes and sizzling open-fire griddles, it's all about fresh ingredients, generous helpings and a little cooking theatre.

Whether we're gathering beneath the trees for a woodland supper, creating a lively pop-up dining experience or bringing our big pans to your own celebration, our chefs make the cooking part of the occasion.

Choose your pan, discover the flavours and enjoy the feast!

Perfect for garden parties, weddings, corporate gatherings, woodland events and our very own Surrey Hills pop-ups.

Freshly cooked. Full of flavour. Best enjoyed together.

From our kitchen in Shere, with bags of flavour!



THE PAELLA PAN

THE BIG PAN FEAST • EXAMPLE MENU 2026-2027

Big pans, dancing flames, wonderful aromas and generous helpings of freshly cooked food.
A little theatre from our Surrey Hills kitchen. Three distinctive ways of cooking, made for sharing, celebrating and bringing people together.

01 • THE PAELLA PAN

Big Spanish-inspired flavours, cooked slowly and served generously.

Chicken, Chorizo & Saffron Rice

Golden rice, tender chicken thighs, smoky Spanish chorizo, roasted peppers, garden peas and lemon.

The Fisherman's Pan

King prawns, mussels and squid with saffron rice, sweet tomatoes, garlic, white wine and parsley.

Woodland Mushroom & Artichoke Paella (VE)

Seasonal mushrooms, charred artichokes, butterbeans, rosemary, saffron rice and smoked paprika.

Mediterranean Garden Paella (VE)

Roasted courgettes, peppers, aubergines, heritage tomatoes, green beans and fresh herbs.

The Giant Garlic Prawn Pan

Sizzling king prawns with garlic, chilli, lemon, parsley and olive oil, served with crusty bread.

A LITTLE SOMETHING ON THE SIDE

Tomato, red onion & basil salad • Rosemary potatoes

Lemon aioli • Smoked paprika mayonnaise

Warm focaccia • Olives • Seasonal leaves

From the kitchen: the very best bit of a paella is the socarrat — that delicious, golden, crispy rice at the bottom of the pan.



THE INDIAN KADAI

SPICE, SIZZLE & FRAGRANT FEASTING

Deep kadai pans, fierce heat, colourful vegetables and warming spices. Wonderful aromas and rich flavours, cooked in front of your guests.

02 • FROM THE KADAI

Kadai Chicken Masala

Tender chicken, sweet peppers, onion, ginger, tomato and freshly ground kadai spices with coriander.

Kerala Coconut Prawn Kadai

King prawns with coconut, curry leaves, mustard seeds, ginger, turmeric and green chilli.

Paneer, Pepper & Tomato Kadai (V)

Golden paneer tossed with peppers, tomatoes, onions, cumin, coriander and warming spices.

Spiced Cauliflower & Chickpea Kadai (VE)

Roasted cauliflower, chickpeas, tomato, garlic, ginger and toasted Indian spices.

Slow-Cooked Lamb & Aubergine Kadai

Tender lamb shoulder, smoky aubergine, tomatoes, warming spices and fresh coriander.

The Bombay Potato Pan (VE)

Crispy golden potatoes with mustard seeds, turmeric, cumin, chilli and fresh coriander.

SERVED ALONGSIDE

Fragrant cardamom basmati rice • Warm naan & chapati breads

Cucumber & mint yoghurt • Coriander & lime chutney

Mango chutney • Crisp poppadoms • Kachumber salad

From the kitchen: kadai cooking is all about the heat, the sizzle and the beautiful fragrance of freshly toasted spices.



THE OPEN-FIRE GRIDDLE

FLAME-KISSED FEASTING FROM THE SURREY HILLS

Cast-iron griddles and plancha pans over wood fire or charcoal. Beautiful ingredients, simple seasoning and the unmistakable flavour of the flames.

03 • FROM THE FIRE

Flame-Grilled Surrey Beef

Sliced bavette steak, rosemary, garlic, sea salt and green herb chimichurri.

Lemon & Oregano Chicken

Juicy boneless chicken thighs with lemon, oregano, garlic, olive oil and fresh herbs.

Sizzling King Prawns

King prawns with chilli, garlic butter, parsley and charred lemon.

Harissa Aubergine & Giant Butterbeans (VE)

Charred aubergine, butterbeans, smoky tomato, harissa, pomegranate and herbs.

Griddled Halloumi & Seasonal Vegetables (V)

Golden halloumi, courgettes, sweet peppers, tomatoes and a honey-and-thyme dressing.

Woodland Mushroom & Garlic Griddle (VE)

Seasonal mushrooms, garlic, rosemary, crispy shallots and olive oil.

The Big Potato Pan (VE)

Crispy crushed new potatoes, sea salt, rosemary and garlic, finished on the hot griddle.

FROM THE FIRE & GARDEN

Warm flatbreads • Griddled focaccia • Rainbow slaw

Heritage tomato & basil salad • Charred sweetcorn

Chimichurri • Salsa verde • Smoky chilli sauces

Perfect for rustic wedding feasts, outdoor celebrations and our Surrey Hills woodland suppers.



SOMETHING SWEET

FROM THE PAN, WITH LOVE

There's always room for a little pudding — especially when it comes warm from the pan.

04 • THE SWEET PAN

Caramelised Pineapple & Rum

Fire-griddled pineapple, brown sugar, lime, dark rum and coconut cream.

Cinnamon Churros (V)

Freshly cooked churros with cinnamon sugar and warm chocolate sauce.

Spiced Apple & Blackberry Skillet (V)

Surrey apples, blackberries, cinnamon crumble and vanilla ice cream.

Griddled Peaches & Honey (V)

Seasonal peaches, rosemary honey, toasted almonds and mascarpone.

Chocolate & Orange Fire-Pan Brownie (V)

Rich chocolate brownie warmed in a cast-iron pan with orange and vanilla cream.

HOW WE SERVE OUR PAN FOOD

The Big Pan Supper

Choose one cooking style, with a selection of dishes, seasonal sides and freshly prepared accompaniments.

The Three-Pan Feast

Three cooking stations, three wonderful flavours. Guests wander, watch and enjoy food straight from the pan.

Woodland Fire & Feast

Relaxed outdoor cooking, rustic dining and a little Surrey Hills magic — ideal for our pop-ups and private celebrations.

Our menus are examples and can be tailored to your occasion, guest numbers and season. Please let us know about allergies and dietary requirements; ingredients and suitability are confirmed for each event.

V - vegetarian | VE - vegan / plant-based

FROM OUR KITCHEN, WITH BAGS OF FLAVOUR!