



Have You Pulled This Christmas?

Pulled - The Complete Slow Roast Experience!

Pulled started in 2013 and was set up by a father and son team (with some help from a long suffering girlfriend). It all began on the streets but has since spread to festival fields, warehouses, carpark rooftops and the warmer and very inviting surroundings of the Horse & Groom!

It's all about slow roasted, British reared, free range pulled meats with flavour packed, fresh slaws, ordered with cheeky names and served to you in a buttery golden brioche bun.

BBQ pulled pork has become such a loved & firm favourite but at Pulled we like taking that experience a little further. So whether you wanted to try a 16-hour slow cooked beef brisket, pulled 'melt in your mouth' shoulder of lamb, shredded chicken, our classic pork or maybe our vegetarian pulled jackfruit, we have something for everyone.

To help you celebrate this Christmas 'Pulled' style, we have come up with a special menu. Please have a look and feel free to give us a call if you would like to discuss the menu so we can plan how to perfectly cater your party!





Pulled 2/3 Course Menu

£15.95 – 2 courses

£19.95 – 3 courses

Starters

Butternut Squash Soup - with Chilli & Ginger served with homemade focaccia

Pulled smoked gammon terrine - served with homemade focaccia

Mains

The choice of one of our Buns served with rosemary salted roasties:

Christmas Cracker – Our complete Christmas dinner in a bun! Turkey, Sausage meat, stuffing, crispy Kale, mini roast potatoes and Cranberry Sauce. A roast dinner Pulled style!

Sweet Little Lamb – Maple & Hickory Slow roasted lamb shoulder served with Red onion and red cabbage slaw pickled in Lime juice, drizzle with chilli & bourbon sauce and finished with bursting pomegranate seeds

Spanish Chick – Slow roasted chicken and chorizo, served with our fresh crunchy slaw and dressed with chilli jam

Jack the Lad – BBQ Pulled Jackfruit – no lie this is pulled pork for vegetarians! Looks identical and just as delicious, but totally meat free.....stuff of voodoo if you ask me!! (available as a vegan option)

Dessert

Homemade mince pie - with custard and a mulled wine syrup

Passion fruit Eton mess

A bit on the side - £3.00 each

Fancy something on the side this festive season?

Seasonal Roasted Veggies – Carrots, Parsnips & Butternut Squash roasted in maple butter

Bourbon & Bacon Sprouts – Bourbon glazed sprouts with crispy bacon lardons





Pulled Buffet Menu

Wingman – Spicy buffalo wing drenched in Franks hot sauce	£1.25 Each
Prawn Star – Breaded garlic prawn with a Roquito chilli jam dip	£1.25 Each
Mini Mac – Mini pot of mac 'n' cheese	£1.50 Each
Jalapeno cones – Crisp tortilla cone filled with a jalapeno cream cheese	£1.50 Each
Pulled crostini – Crisp bite loaded with bbq pulled pork and smoked cheese	£1.50 Each
Mini Yorkshires – Filled with Pulled turkey, stuffing & cranberry sauce	£1.50 Each
Padron peppers – Russian roulette with these small pan fried green peppers	£5 (Bowl of 10)
Rosemary Salted Roasties – Classic roast potatoes tossed in our own rosemary salt	£5 (Tray)



Sliders:

Christmas Cracker – Our complete Christmas dinner in a mini bun! Turkey, stuffing, crispy kale, mini roast potatoes and cranberry sauce. A roast dinner Pulled style! **£3.50 Each**

All of our full menu buns are also available as slider options

Nacho platters & salad platters are available – please feel free to ask regarding these and any other requirements you may have





Get in Touch

To make a booking : 0207 503 9421 /
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 @pulled_UK



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