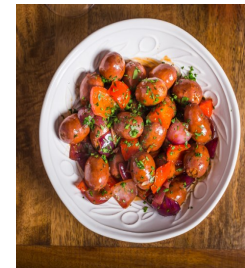




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## Our BBQ Menu

Add some theatre to your event and Let our chefs serve up a real treat for you and your guests.

Our bespoke BBQ menus are table served so no need for your guests to queue let us BBQ outdoors and then bring the food in for your guests to share as they sit down and socialise.

All our Menu Prices when quoted include crockery, cutlery, Chefs and waiter/waitress service

Any requirements for ancillary equipment will be discussed during the quotation stage

*Hello John, Danny and team!*

*"Whilst we were lying on the beach today, we were discussing our wedding day and how amazing it all was, and I thought it best we drop you a line whilst it's still all fresh in our minds! The level of service we received from day one of the booking process has been fantastic, all of you have been brilliant from day one! The staff on the day, were perfect, they were such a reassurance knowing they understood how we wanted everything! The food was to die for, and we've had compliment after compliment – even from the fussy ones with all their requirements, they were equally as impressed with how you accommodated them!*

*Having close friends as event managers and chefs, the catering choice for us needed to be impressive, and you guys really did blow all of them away! We can't thank you enough,*

*Thank you all so much, Mr and Mrs Parry!*

# Bespoke BBQ

## From £48.95 + vat

*Dependent on Selections and number of persons+ BBQ and Gas Hire £210*  
We recommend 1-2 Salads, 4 x BBQ options 2/3 Accompaniments and 2/3 Desserts

### Salads and Accompaniments

#### Skinny Fries

**New Potatoes** Roasted in Thyme, Garlic and Olive Oil

#### Homemade Rainbow Slaw

**Penne Pasta** and Blush Tomato and Red Pesto Salad with Rocket

**Mixed Baby Leaf salad** of Vine, Cherry and Cucumber and Red Onion

**Heritage Tomato, Pickled Shallot and Basil Salad** with Focaccia Croutons

#### Moroccan Butternut Squash

Feta, Rocket, Pomegranate and Tahini

### From the BBQ

#### 1/4 lb Cheeseburger

with Beef Tomato, Caramelised Red Onion Chutney, Monterrey Jack and Soft Brioche Bun

#### Maple Glazed Corn Ribs

with Chipotle Mayo

#### Grilled Halloumi

Marinated in Moroccan Spices Honey Lemon and Chilli

#### Sticky Pork Belly

Slow cooked in Honey, Orange, Redcurrant and Aromatic Spices

#### Smoked Chipotle and Bourbon Glazed Chicken

**Apple and Mustard Pork and Leek Sausage**  
(Award winning)

**Garlic and Rosemary Marinated Lamb Rump**  
with Mint Yoghurt

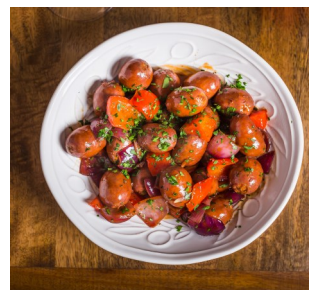
#### King Prawn Skewers

with Garlic and Parsley Butter

#### Choose from the following dips and

#### Sauces:

Tomato Ketchup, BBQ, Mayonnaise. Mustard, or Sweet Chilli



### Sharing Desserts

#### Berry Eton Mess Bowls

Seasonal Berry Eaton Mess Bowls

#### Belgian Chocolate Brownie

Served with Chocolate Sauce

#### Salted Caramel Chocolate Pot

Served with Nut Praline

#### Lemon Posset

Served with Blueberry Compote

#### Sticky Toffee Pudding Squares

Served with Toffee Sauce

Pick some of your favourite desserts and Let us make smaller portion to share

*All dietary requirements can be discussed and catered for Separately*

