

Our barbecues are a great choice for an informal meal at any event. Served buffet style, these menus can be served inside or out! Please use these menus as a guide. We would be happy to create a menu for you.

Please note there may be additional charges for crockery hire, staffing fees and travel expenses.

BBQ Menu 1

4oz hand pressed beef burgers served in a brioche bun

Craft butchers XL pork dog served in a finger bun

Chicken drumstick with a garlic marinade

Ginger and chilli marinated grilled halloumi and vegetable kebabs

New potato salad

Mixed cabbage coleslaw

Lemon and herb couscous

Mozzarella and tomato salad

BBQ menu 2

Moroccan spiced chicken breast with a mint yogurt dressing

4oz hand pressed beef burgers served in brioche buns with a red onion jam

Pulled bbq pork

Grilled salmon with a herb butter

Spiced roasted chickpea and cauliflower served with soft shell tacos

Mixed cabbage coleslaw

Greek style salad

Grilled mediterranean vegetables

New potato salad

Tomato and rocket salad with balsamic dressing

Tossed mixed leaf salad

BBQ menu 3

Beef brisket slow cooked in a dark ale

Chicken tikka kebab served with flatbreads

Venison burgers served in brioche buns with red onion jam

Chickpea burgers with a tomato and coriander salsa

Grilled king prawns with lemon and herb butter

Roasted vegetable couscous

Slow dried tomatoes with rocket and balsamic

Grilled field mushrooms with goats cheese and pesto

Spiced mixed beans with pitta bread and yoghurt dressing

New potato salad with lemon, caper and parsley dressing

Mixed cabbage coleslaw

Selection of sauces and chutneys