

Menu

BBQ CATERING MENU

HOSTING A BBQ CAN BE STRESSFUL, SO WHY NOT LEAVE ALL THE HARD WORK TO US WHILE YOU JUST SIT BACK AND ENJOY THE FOOD, DRINKS AND LAUGHTER

MAINS

BEEF BRISKET FINISHED ON THE BBQ WITH A CHIMICHURRI SALSA
(SFD,M)

STICKY CHICKEN THIGHS, TOMATO SALSA (SFD,SOY)

LAMB SHOULDER WITH MINT AND LEMON OIL BASTING (SFD)

STICKY AND TANGY CHICKEN WINGS, SESAME GLAZE (S,SOY,SFD)

BEEF, LAMB OR CHICKEN BURGERS WITH ALL THE TRIMMINGS

GRILLED COURGETTE, HALLOUMI AND BABY GEM HEARTS (D)

CHARRED BABY GEM HEARTS WITH A BLUE CHEESE DRESSING,

TOASTED PECANS (D,N)

CORN ON THE COB WITH CHIPOTLE BUTTER (D,SFD)

SALADS AND FRESH BREAD

NEW POTATO AND EGG SALAD WITH CHIVES (E,SFD,M)

PASTA WITH RED PESTO, FETA, OLIVES AND ROCKET (G,D,N)

ROASTED BUTTERNUT SQUASH AND GOATS CHEESE SALAD WITH PEA SHOOTS (D)

GREEN SALAD

MIXED BREAD ROLLS AND FRESH BREAD (G)