

BBQ Menu

Sit back and relax while we do the hard work. We can set up BBQs in a remote location or at your own venue. We have packages and build your own options but we are always happy to discuss and bespoke menus.

Minimum amounts and set up charges may apply, all prices + VAT.

All our BBQs are supplied with the following garnish: Our Homemade BBQ Sauce, Heinz Ketchup, Chipotle Sauce, Mayonnaise, Homemade Purple Coleslaw, Fried Onions

Our Packages ...

Classic BBQ	£15
150gr Chuck steak burgers, optional mature Cheddar	
Honey roast sausages	
Paprika chicken thighs	
Cajun vegan brochettes (V)	
Chive and mint potato salad (V)	
Greek salad (V)	
Mixed leaf salad (V)	

Vegan BBQ (VG)	£20
Pulled mushroom in Lebanese flatbreads	
Aubergine steaks	
Burrito, tomato relish, hummus, iceberg, pinto beans, vegan feta	
Grilled sweet potatoes and guacamole	
Mixed bean salad	
Olive oil and mint potato salad	

Pesce Amore	£26
Honey and soy salmon steaks	
Tuna steak with salsa verde	
Grilled Squid: stuffed with chorizo and prawn	
Greek salad (V)	
Caprese salad; tomato, mozzarella, pesto, rocket(V)	
Roast Beetroot, Green Bean and Almond Salad (V)	

Hog Roast	£12.50
8-hour slow roast hog, served with apple sauce, stuffing and floured baps	
Paprika and roast pepper bean salad (V)	
Macaroni Cheese (V)	
Roast beetroot, green bean and almond salad (V)	

European BBQ	£20
Thyme pork chops	
Lamb and beef Kofta	
Grilled Squid, stuffed with chorizo and prawn	
Herbed chicken thighs	
Greek salad (V)	
Caprese salad (V)	
Grilled Halloumi Salad (V)	

Surrey Hills BBQ	£26
Minute rump steak served with chimichurri	
Pulled pork baps	
Sweet chilli scottish salmon and prawn kebabs	
Vegan burrito (VG): tomato relish, hummus, iceberg, pinto beans, vegan feta	
Bean salad (VG)	
Chive and mint potato salad (V)	
Morrocan cous cous salad (V)	

Southern Style	£24
Slow roast texan style pork ribs	
Buttermilk and cajun chicken breast	
Slow braised brisket baps	
Lemon and thyme chicken thighs	
Paprika buttered corn on the cob (V)	
Grilled sweet potatoes, served with guacamole (V)	
Bean salad (V)	
Macaroni cheese (V)	
Roast beetroot, green bean and almond salad (V)	



Optional canapés on arrival or
speak to us about arrival cocktails,
Pimms or some fizz...

Arrival Canapé Selection £5.5

Caprese basil mayo cup
Smoked salmon dill mascarpone blini
Roast beef, mini Yorkshire pudding

Lars Canapé Selection £6

Chestnut mushroom tart, truffle cream
Sweet potato cumin coriander filo Tart
Chicken, pancetta ballontine, apricot
puree

Trevi Canapé Selection £7

Salmon mousse, sautéed spinach, crostini
Roast squash and beetroot, stilton mayo
Duck parfait mini cone plum sauce

Build your own, POA

Fish

Dill and lemon salmon fillets
Prawn skewers
Smoked scallops
Ginger and lime tuna steak
Stuffed squid
Sea bass

Vegan

Cajun vegan kebabs
Vegan burrito
Nut roast burger
Candied beetroot and aubergine
skewers

Meat

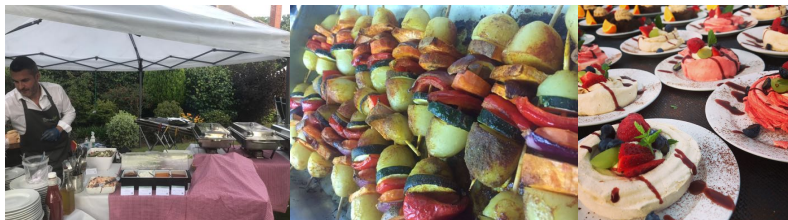
150gr Chuck steak burger
Moroccan chicken thighs
Cajun chicken breast
Rump minute steak, chimichurri dressing
12-hour brined Spatchcock Chicken
6-hr slow-roast Pork Ribs
Tomahawk steak
Pork shoulder steak
Slow cooked lamb shoulder
Beef shish
Lamb rump
Honey Roast Sausages
Lebanese chicken skewers

Salads

Dill and chive potato salad
Mixed bean, coriander and pepper salad
Grilled halloumi, roast peppers and rocket
Roast beetroot, green beans, spiced chick peas, toasted almond
Caprese; mozzarella, tomato, basil
Moroccan style cous cous
Mixed leaf: rosso, frize, gem, rocket, homemade dressing
Melon mint and feta
Pasta: capers, basil, pecorino, tomato, olive

Desserts

	£
Pavlova , seasonal berries, Chantilly	4.5
Strawberry Cheesecake Cup Cakes	3
Eton Mess Pots , meringue, mixed berries	4.5
Mint Chocolate Torte , candied walnuts	6
Banoffi Pie , caramel, chocolate	5
Orange Blossom Cake , g/f, d/f	4
Banana Tartin , butterscotch sauce	4.5
White Chocolate Chip Brownie	4
Mocha Cake , orange syrup	4
Strawberry Fool Pots , vanilla cream	4
Espresso Martini Pots , vodka, espresso	6
Peach Pots : maple, cinnamon soya yoghurt, toasted almond (VG)	
Fruit Pots : blueberry cream, granola mint	4.5
Cheese Platter (serves 8-10 people)	30
Sussex charmer cheddar, ash goats cheese, long clawson stilton, Cornish brie, grape chutney, selection of artisan crackers, truffled honey	



Additional Staff

Waiting staff £15 p/h, Bar staff £15 p/h Chef £25p/h, Manager £25 p/h

Hire

We work closely with a hire company, so happy to chat through your needs and facilitate a quotation for your event