

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 £18

150gr Chuck steak burgers, optional mature cheddar
Honey roast sausages
Brined lemon and thyme 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

Surrey Hills BBQ £28

Minute rump steak served with chimichurri
Pulled pork baps
Tandori salmon fillets
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 £26

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)

Canapé Reception Packages

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

Arrival £7

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

Lars £7.5

Mackerel pate, dill horseradish on crostini
Sweet potato cumin coriander filo tart
Chicken, pancetta ballotine, apricot puree

Trevi £9.5

Mini crayfish cocktail, and avocado, served in shot glasses
Long Clawson stilton mousse filo tart, caramelised red onion walnut crumble
Duck parfait mini cone, plum sauce

Arrival Fizz

£ p/glass

Prosecco 6
Rose Spumante 6
Denbies Whitedowns 8
Bollinger 14
Pimms 6
Aperol Spritz 6
Kir Royale 7

Bespoke BBQ

Build your own bbq and we will quote

Meat

150gr Chuck steak burger
Moroccan chicken thighs
Cajun chicken breast
Sirloin minute steak, chimichurri dressing
12-hour brined Spatchcock Chicken
6-hr slow-roast Pork Ribs
Tomahawk steak
Beef shish
Lamb rump
Honey Roast Sausages
Lebanese chicken skewers
Cevapici (Baltic style kofta) spiced lamb, beef and pork

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

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

Eton Mess Pots: *meringue, mixed berries* £4.5
Chocolate Mousse: *candied walnuts* £6
Banoffee Pie: *caramel, chocolate* £5
Orange Blossom Cake: *g/f, d/f* £4
White Chocolate Chip Brownie £4
Chocolate Sundae: *flaked almonds, white chocolate chip brownie, vanilla cream, raspberry coulis* £4
Strawberry Fool Pots, *vanilla cream* £4
Peach Pots: *maple, cinnamon soya yoghurt, toasted almond (VG)* £6

Cheese Board 800g £45 (8-10 people)

Cornish brie / Sussex charmer / long clawson stilton / goats log / artisan crackers /
celery batons / grapes / apple, raisin and ginger chutney

Hog Roast £22

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)