

BBQ

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
Ketchup
Chipotle Sauce
Mayonnaise
Rainbow Apple Coleslaw
Fried Onions



Our Packages...

Classic BBQ £18.5

150gr Chuck steak burgers, optional mature cheddar, brioche bun
Honey roast sausages
Overnight brined lemon and thyme chicken thighs
Cajun vegan brochettes (V)
Dill and chive potato salad: new potatoes, mayonnaise and crème fraiche,
celery, red onion
Greek: feta, vine tomato, red onion, cucumber, olives, oregano

Surrey Hills BBQ £28

Minute rump steak served with chimichurri
Pulled pork on focaccia, apple sauce
Tandori salmon fillets
Siracha tempeh vegan gyros
Moroccan style cous cous: roast aubergine, sun blush tomato, carrot (VG)
Coronation Chickpea gem, chunky apple, mint, cucumber (VG)
Mint Olive Oil New Potatoes: new potatoes, olive oil, red onion, mint (VG)

Southern Style £25

Slow roast Texan style pork ribs
Buttermilk and cajun chicken breast
Slow braised brisket on sourdough
Paprika buttered corn on the cob (V)
Mac n cheese (V)
Mixed bean, coriander and pepper salad (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...

Canapé Reception Packages

caprese basil mayo cup (v)
stilton mousse filo tart, caramelised red onion walnut crumble (v)
chana fritter, chilli coriander mango chutney (vg)
heritage beetroot, almond pesto bruschetta (vg)
smoked salmon dill blini
mackerel pate, dill horseradish on crostini
coconut panko king prawns, mango salsa, sweet chilli glaze
mini crayfish cocktail, and avocado, served in shot glasses
roast beef, mini Yorkshire pudding
chicken, pancetta ballotine, apricot puree
tea smoked duck, compressed cucumber, beetroot ketchup served on a spoon
ham hock terrine, red onion chutney, tarragon crumb
warm hoisin pork belly, pickled red onion, cornichons
mini scotch sage quail egg, chive ailoi

cost p/p

3-canape package from £9.5 / 4-canape package from £12 /
5-canape package form £14 / 6-canape package from £16

we advise 3 canapes as an arrival for a 60minute period or more varieties for a longer duration

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
Sirloin minute steak, chimichurri dressing
12-hour brined Spatchcock Chicken
6-hr slow-roast Pork Ribs
Tomahawk steak
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
Stuffed chorizo squid
Sea bass
Cod

Vegan

Mustard glazed celeriac steak
Cajun vegan kebabs
Aubergine steak
Nut roast burger
Jerk cauliflower steak
Grilled sweet potatoes, served with guacamole
Siracha tempeh vegan gyros

Sauces

chimichurri
salsa verde
beetroot ketchup

Salads

£6-£9pp

Dill and chive potato salad: new potatoes, mayonnaise and crème fraiche, celery, red onion

Mixed bean, coriander and pepper salad (VG)

Grilled halloumi, roast peppers and rocket (V)

Roast beetroot, steamed green beans and broccoli, flaked almonds (VG)

Caprese; sunblush and vine tomato, mozzarella, rocket and basil (V)

Moroccan style cous cous: roast aubergine, sun blush tomato, carrot (VG)

Green: mixed leaves, avocado and cucumber, artichoke (VG)

Melon mint and feta, rocket (V)

Pasta: capers, basil, pecorino, tomato, olive (V)

Greek: feta, vine tomato, red onion, cucumber, olives, oregano (V)

Desserts

Eton Mess Pots: meringue, mixed berries £4.5

Chocolate Mousse: candied walnuts £6

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

700g £39.75 (8-10 people)

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

Hog Roast (from) £24

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)