



### **Food from the Fire - BBQ Menus**

(Minimum 50 people)

Our BBQ Menus are served buffet style, with biodegradable Bambo Plates & Cutlery

Focaccia Bread & Dipping Oil served On the Tables

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**£42 per person**

Free Range British Jerk Chicken Thighs (su)

Cherry Coke & Blueberry Glazed BBQ Baby Back Pork Ribs (su)

Aged 6oz Beef Burgers - Smoked Cheese – Tomato – Smokewood Catering Burger Sauce (gl)(mi)(eg)

Pulled Smoked Korean BBQ Jack Fruit Burger – Vegan Cheese – Kimchi Slaw (pb)(gl)

#### *Salads*

Tossed Mixed Salad with French Dressing (pb)(so)

Mexican Corn Salad (so)(mu)(pb)

Roasted Maple Glazed Carrots – Rocket – Raisins - Coriander & Lime Yoghurt Dressing (so)(pb)

New Potato & Chorizo Salad - Chipotle & Coconut Dressing (so)

#### **Allergens**

**VEGETERIAN (v)-PLANT BASED (pb) - GLUTEN (gl) - NUTS (n) – SULPHUR DIOXIDE (su) - SOYA (so) – PEANUTS (pn) - MUSTARD (mu)  
EGGS (Eg) – Milk (mi) – FISH (fi) - MOLLUSCS (mo) – FISH (fi) – CRUSTACEANS (cr)- CELERY (ce) – SESAME (se)**



**£48 per person**

Huli – Huli Chicken (so)(su)

Carne Asada (Grilled Flank Steak) - Salsa Taquera en Molcajete (su)

Chermoula Grilled Cornish Mackerel (f)

Jamaican Jerk Vegan Sausage (pb)

#### *Salads*

Macerated Tomato - Onion - Mozzarella Salad - Basil (mi)(so)

Rocket - Chicory - Radicchio Leaf - Middle Eastern Dressing (pb)(so)

Quinoa – Edamame - Pea - Avocado - Spiced Salad (pb)(so)

Asian Rice Salad (pb)

#### **Allergens**

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EGGS (Eg) – Milk (mi) – FISH (fi) - MOLLUSCS (mo) – FISH (fi) – CRUSTACEANS (cr)- CELERY (ce) – SESAME (se)**



**£60 per person**

HG Walters 35day aged Picanha Beef- Chimichurri (so)

Moroccan Spiced Cedar Plank Salmon (fi)(mu)

Whole Thai Grilled Chicken – Sweet Chilli Glaze (so)(fi)(mo)

Grilled Lemon & Maple Glazed Cauliflower – Vegan Feta Crumble & Roasted Hazelnuts (pb)(n)

*Salads*

Summer Coleslaw (pb)(su)(nu)(so)

Baby Leaf - Rocket - Aged Balsamic Dressing (pb)(su)

Greek Pasta Salad (v)(mi)(su)(gl)

Panzanella Salad (gl)(su)(pb)

**Allergens**

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### **Mini Dessert Pots Station**

**£9 per person, please select 2 for you function  
Additional £5 per person for each extra Dessert**

Mini Deconstructed Raspberry & Vanilla Cheesecake (mi)(gl)(v)

Chocolate & Orange Mousse Short Bread Crumb (pb)(gl)(so)(v)

Summer Eaton Mess (eg)(mi)

Deconstructed Lemon Tart, Macerated Raspberries (eg)(gl)(v)

Coconut, Mango, Turmeric Fool (pb)

Banoffee Pots (gl)(eg)(mi)(v)

Key Lime Pie (eg)(gl)(mi)(v)

Strawberry & Sherry Trifles (gl)(su)(mi)(v)

Baked Ricotta - Cherries - Vanilla Syrup (gf)(v)

Coconut Panna Cotta – Tropical Fruit Salad (pb)

#### **Allergens**

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### **Sharing Boards from the Fire**

Minimum 50 people

#### **Charcoal Roast**

**£ 55 per person**

#### **Please select 1 from the choices below for the whole event**

Charred Cornish Chicken – Smoked Sourdough Bread Sauce

Maple Glazed Pork Loin – Crackling – Burnt Apple Sauce

HG Walter Roast Aged British Beef – Creamed Horse Radish

#### **Served along side**

Sticky Pigs in Blankets

Yorkshire Puddings

Chapa Potatoes

Stuffing

Seasonal Vegetables

Caramelized Onion Gravy

#### **Vegan Options**

Falafel Stuffed Butternut Squash (pb)(gl)(se)

Smoked Vegan Butter Cauliflower Steaks (pb)

#### **Classic BBQ Board**

**£58 per person**

Slider Cheeseburgers with Pickles (gl)(mi)

Lemon and Garlic Chicken Breast

Carved Flat Iron Steak served with Chimichurri (so)

Blackened Broccoli – Louisiana Red Pepper Hot sauce – Salsa Verdi (pb)(mu)(so)

#### **Sides**

Smokewood Seasoned Fries (pb)

Charred corn – Gochujang Butter (pb)

Iceberg Wedges – Pecan Crumb – Pea Emulsion (pb)(so)(nu)

#### **Allergens**

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EGGS (Eg) – Milk (mi) – FISH (fi) - MOLLUSCS (mo) – FISH (fi) – CRUSTACEANS (cr)- CELERY (ce) – SESAME (se)



**American Smoked & BBQ Board**  
**£65 per person**

Slow Smoked Short Rib – Sticky Bourbon Glaze (su)  
Texan Hot Link Sausages (su)(gl)  
Texan Pulled Pork (su)

Maple & Chipotle Glazed Smoked Cauliflower – Hot Sauce - Coconut Yoghurt – Puffed Rice (vegan)(pb)

**Sides**

Rainbow Slaw (pb)(su)  
Smokey Beans – Dirty Garlic & Paprika (pb)  
Dirty Ceasar Salad Wedges – Milk bread Crisps (fi)(mi)(gl)

**Around The World Board**  
**£70 per person**

Picanha – Red Chimichurri (su)  
Cedar Plank Flaked Middle Eastern Salmon  
Char-Sui Pork Belly (so)(mol)(su)(se)  
Charred Celeriac Steaks – Beurre Noisette Butter – Crispy Cabbage (pb)(su)

**Sides**

Chapa Nduja Baby Potatoes (su)  
Asian Rice Salad (pb)(so)(su)(se)  
Isle of Wight Tomatoes – Basil Seed Dressing – Rocket (su)(pb)

**Allergens**

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EGGS (Eg) – Milk (mi) – FISH (fi) - MOLLUSCS (mo) – FISH (fi) – CRUSTACEANS (cr)- CELERY (ce) – SESAME (se)