

BBQ MENU

MEATS

HONEY & MUSTARD CHICKEN THIGHS	PORK BELLY
STICKY BBQ PORK RIBS	BEEF BURGERS
BBQ CUMBERLAND SAUSAGES	RIB EYE STEAK
PIRI-PIRI CHICKEN LEGS	SIRLOIN STEAK
SOY & HONEY CHICKEN WINGS	TOMAHAWK STEAK
PORK SHOULDER SKEWERS	BEEF BRISKET
CHICKEN SKEWERS	LAMB KOFTA
BEEF SHORT RIBS	BBQ LAMB LEG SKEWERS

VEGETARIAN

Halloumi and Veg Skewers
Stuffed peppers with rice and vegetables
Lemon and Thyme Grilled Courgettes

SIDES

Grilled Vegetables	Roasted new potatoes
Corn on the Cob	Grilled sweet potato
Fries	Selection of bread rolls

SALAD BAR

Lettuce	Pasta Salad
Cucumber	Tomato & mozzarella salad
Red onion	Greek salad
Sweet corn	Watermelon & Feta Salad
Pickled Red Cabbage	Selection of sauces & condiments
Coleslaw	
Potato salad	

RECOMENDED CHOICE: 3-4 MEATS, 1 VEGETARIAN OPTION, 2-3 SIDES AND SALAD BAR.

PRICE INLUDES

Menu
Setup equipment
Bamboo/ Palm Leaf Plates and Wooden Cutlery
Chef that serves and interacts with your guests

HOW IT WORKS

On the day of your event, we'll message you with our estimated time of arrival. We usually arrive around 2 hours before service, and all details are agreed in advance to ensure everything works perfectly for your needs.

We set up our catering area (usually a catering gazebo), smoker, hot lights, etc. salad bar, plates, and cutlery.

When it's time to serve, we welcome your guests and serve the food. Guests can choose what they'd like, we plate it for them, answer any questions, and explain the menu.

Once service is finished, we clean the area we've been working in and leave it in the same condition as before we arrived.

PAYMENT

To secure your booking, we require a 20% deposit.

The remaining amount can be paid in a way that suits you — we're happy to break payments down into monthly instalments if needed.

If paying bank transfer the full balance must be paid no later than one week before the event.

PRICE

Price depends on several factors: date, location, menu choices, and number of guests. Prices range from **£16.95 + VAT to £39.95 + VAT.**

