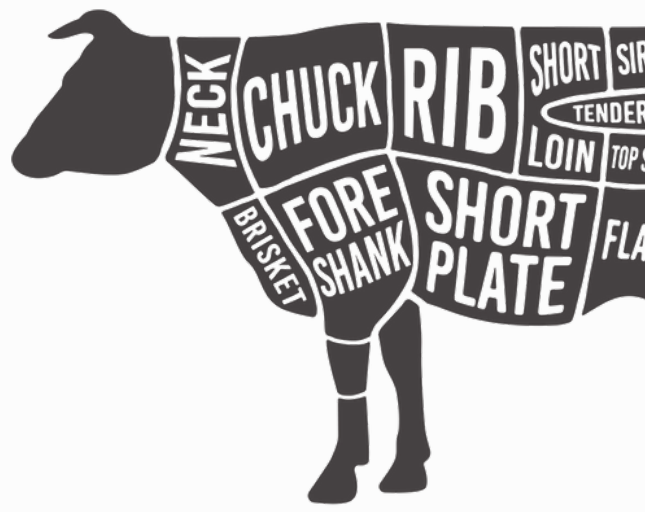




SMOKE & FIRE MENU

As a guide for the main course, clients three meat options from the and three salads from our gourmet salads menu to create their main course bbq meal. At your wedding, the salads and sides are served buffet style as standard but we can offer platter service for an additional cost.

SMOKE & FIRE MENU



ALL OPTIONS BELOW COME AS STANDARD

- > A great option if you wanted a hog roast but have a smaller amount of guests. You can choose the pork as well as two other meat options.
- > Free range meats from local farms in Essex
- > Selection of day-fresh bread buns from 'Ravens' bakery in Billericay
- > Our range of sauces produced by the 'Sauce Shop' in Nottinghamshire as well as caramelised onion chutney & tomato chilli chutney
- > Amazing & flavoursome rubs from 'Angus & Cink' based in Scotland
- > Selection of three gourmet sides and salads from the menu
- > We can cater for a minimum of 40 guests

MEAT OPTIONS (SELECT 3)

- > Roasted herby Italian porchetta
- > Oak smoked pork belly
- > Garlic & rosemary leg of lamb
- > Grilled beef tri-tip
- > Roasted forerib of beef
- > Cider slow roasted pork belly with sage & onion stuffing
- > Roasted sirloin of beef
- > Pulled shoulder of lamb
- > Roasted gammon with a honey & mustard glaze
- > Dingley Dell roasted loin of pork
- > Grilled flat iron steak
- > Great Garnetts farm free range smoked pork belly
- > Whole roasted turkey crown

VEGETARIAN & VEGAN

- > Grilled halloumi & portabello mushroom burger with rocket and chilli jam
- > Roasted pepper with spiced vegetables couscous
- > Vegetarian sausages
- > The Meatless Farm Co. burgers with cheese & caramelised onion
- > Sweet potato pakora burger with red pepper, mango chutney & baby spinach
- > Falafel wrap with chickpea, garlic, parsley, chilli jam & rocket
- > Moroccan spiced burger with roasted red pepper, apricot & garlic yoghurt

PRICES

- > 40-99 £26.95 + vat per head
- > 100+ £24.95 + vat per head

>> Let us know about any allergies or dietary requirements you have so we can advise, adapt and make recommendations on any food choices you make.
>> China crockery & cutlery can be hired for £3.50 per head
>> Platter style or plated service is £5 per head

GOURMET SIDES & SALADS



GOURMET SALADS (SELECT 3)

> Homemade coleslaw with locally sourced cabbage, onion, carrot and classic dressing

> Potato salad with red onion, parsley and Dijon mayo

> Classic green leaf salad with wild rocket and lambs lettuce tossed with homemade dressing and locally sourced fresh vegetables

> Traditional caesar salad with pancetta lardons & ciabatta croutons

> Classic Greek salad with feta and olives

> Hungry Hog BBQ Waldorf salad

> Mexican-style rice salad with red onion, jalapenos, tomato, cucumber and fresh coriander

> Butternut squash and beetroot baby spinach salad with marinated feta and sesame dressing

> Pesto and pine nut pasta salad tossed with a choice of our homemade wild garlic pesto, roasted red peppers and pine nuts

> Thai sweet chilli noodle salad with mange tout, spring onions and mixed peppers in a Thai sweet chilli sauce

> Tomato and mozzarella salad with Beef and vine tomatoes and buffalo mozzarella, fresh basil leaves, red onion and a balsamic reduction glaze

>> These options are available for an additional cost

> Tabbouleh herby salad made with bulgur wheat, fresh tomatoes, and spring onions mixed with lots of fresh parsley and mint, finished with olive oil and a dusting of rock salt

> Cajun rice salad with streaky smoked bacon, sautéed onion, celery and peppers tossed with kidney beans, parsley and cayenne pepper

> Mustard coleslaw

> Carolina style coleslaw

> Classic slaw

> Grilled blue cheese, potato and bacon salad with a lemon and herb dressing

> Beetroot, roast pepper and marinated feta salad

> Rocket & shaved parmesan salad

> Chorizo & roasted red pepper couscous

> Moroccan spiced vegetable couscous

> Red cabbage & apple coleslaw

> Charlotte potato salad with smoked pancetta lardons and peas

> Beetroot, baby spinach, rocket, walnut & parmesan salad

> Four bean salad with apple cider and garlic vinaigrette dressing

HOT POTATO OPTIONS

> Sweet potato fries

> Dauphinoise potato

> Roasted baby new potatoes in garlic & rosemary

> Buttered new potatoes with fresh parsley

> Triple cooked potato wedges

> Skin on chunky chips

> Chive crushed new potatoes

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SIDES

> Grilled Halloumi

> Char marked corn on the cobs with butter