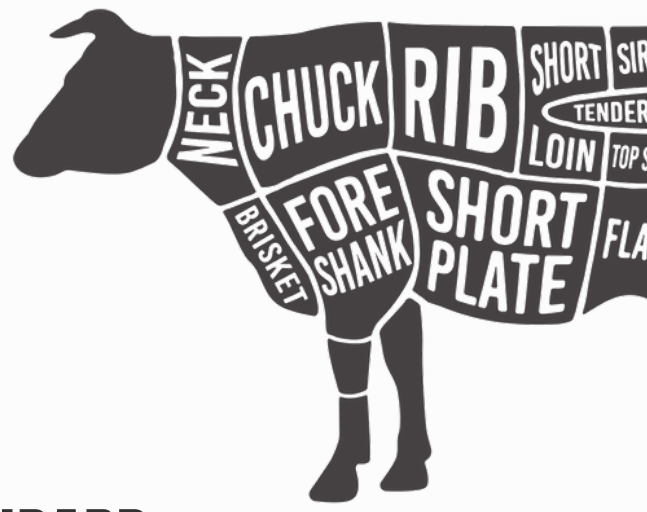




SMOKE & FIRE MENU

As a guide for the main course, clients choose three meat options from the options 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.
- > Amazing & flavoursome rubs from 'Angus & Oink' based in Scotland
- > Free range meats from local farms in Essex
- > Selection of three gourmet sides and salads from the menu
- > Selection of day-fresh bread buns from 'Ravens' bakery in Billericay
- > We can cater for a minimum of 40 guests
- > Our range of sauces produced by the 'Sauce Shop' in Nottinghamshire as well as caramelised onion chutney & tomato chilli chutney

MEAT OPTIONS (SELECT 3)

- > Roasted herby Italian porchetta
- > Oak smoked pork belly
- > Garlic & rosemary pulled leg of lamb (£2 supplement)
- > Grilled beef flat iron steak
- > Roasted beef joint
- > Cider slow roasted pork belly with sage & onion stuffing
- > Roasted sirloin of beef
- > Pulled shoulder of lamb (£2 supplement)
- > Roasted gammon with a honey & mustard glaze
- > Dingley Dell roasted loin of pork
- > Grilled flat iron steak
- > Great Garnetts farm free range pulled pork shoulder
- > Whole roasted turkey crown (seasonal)
- > Grilled bavette steak

VEGETARIAN & VEGAN

- > Grilled halloumi & portabello mushroom burger with caramelised onion chutney
- > Roasted pepper with spiced vegetables couscous
- > Vegetarian caramelised onion sausages
- > Grilled halloumi & rocket burger with chilli jam
- > The Meatless Farm Co. burgers
- > Sweet potato pakoras
- > Grilled corn with paprika butter
- > Mediterranean falafel

PRICES

- > 40+ £34.95 + 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 £4.50 per head
>> Platter style or plated service is £8 per head

GOURMET SIDES & SALADS



GOURMET SALADS (SELECT 3)

- > Homemade coleslaw with locally sourced cabbage, onion, carrot and classic dressing
- > Charlotte potato salad with spring onion & chives
- > 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
- > Mexican-style rice salad with red onion, jalapenos, tomato, cucumber and fresh coriander
- > 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
- > Mustard coleslaw
- > Carolina style coleslaw
- > Beetroot, roast pepper and marinated feta salad
- > Rocket & shaved parmesan salad
- > Chorizo & roasted red pepper couscous
- > Moroccan spiced vegetable couscous
- > Red cabbage & apple coleslaw
- > Beetroot, baby spinach, rocket, walnut & parmesan salad
- > Classic Greek salad with feta and olives
- > Chorizo & jalapeño potato salad with spring onion

SIDES

- > Grilled Halloumi
- > Char marked corn on the cobs with butter
- > Baby potatoes in butter with chives
- > Roasted baby potatoes in a garlic, rosemary & parsley oil
- >> Available from £3.50 + vat per head

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