



GOURMET BBQ 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.

GOURMET BBQ MENU



ALL OPTIONS BELOW COME AS STANDARD

- > Free range meats from local farms in Essex
- > Selection of day-fresh bread buns
- > 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 salads from the menu
- > We can cater for a minimum of 40 guests

MEAT OPTIONS (SELECT 3)

PORK

- > Caramelised onion sausages
- > Traditional pork sausages
- > Pork chipolatas
- > Lincolnshire sausage
- > Dingley Dell pork & leek sausages
- > Chilli pork sausages
- > Dingley Dell free range pork belly
- > Dingley Dell pork burgers
- > Honey & mustard pork chops

LAMB

- > Minted lamb chops
- > Lamb skewers
- > rump of lamb (£3 supplement)
- > Rosemary & lamb sausages
- > Pulled leg of lamb
- > Lamb kofta kebabs
- > Lamb & mint sausages
- > Minted lamb burgers

VEGETARIAN & VEGAN (SELECT 3)

- > 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

CHICKEN

- > Marinated free range butterfly chicken breast
- > Barbecue chicken wings
- > Boneless chicken thighs
- > Free range chicken drumsticks
- > Marinated chicken skewers
- > All chicken can be marinated in; honey & mustard, Jamaican jerk, barbecue, lemon & coriander, sweet chilli, Italian, Chinese, sweet chilli or Portuguese peri-peri

BEEF

- > Aberdeen Angus burgers
- > Brisket beef burgers
- > Steak skewers
- > Grilled flat iron steak
- > Bavette Steak
- > Caramelised onion beef sausages
- > Sirloin steak (£3 supplement)
- > Ribeye steak (£3 supplement)
- > Tomahawk steak (POA)

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.

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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>> China crockery & cutlery can be hired for £4.50 per head
>> Platter style or plated service is £8 per head