



MENU

BEEF BURGERS

ALL OUR STEAK BURGERS ARE MADE BY HAND FROM LEAN CUTS OF MEAT FROM OUR BUTCHER. THEY ARE MADE FRESH FOR THE DAY OF YOUR EVENT. THEY ARE COOKED ON OUR CHARCOAL BBQ, THEN SERVED ON A FRESH BAKED BRIOCHE ROLL WITH VARIOUS TOPPING, SAUCES AND THEN WILD ROCKET LEAVES AND CRISPY TOBACCO ONIONS.

GOURMET BURGERS

(BURGERS ARE MADE FOR EACH PERSON INDIVIDUALLY TO THEIR ORDER. THIS OPTION IS A SLOWER PROCESS AND ONLY AVAILABLE FOR SMALLER GROUPS AND WHEN THERE ARE NO TIME RESTRAINTS. E.G. EVENING WEDDING PARTY FOOD.

1. THE SIMPLE ONE - JUST PLAIN
2. THE CHEESE ONE – REAL CHEDDAR CHEESE SLICE, ONIONS & ROCKET.
3. THE CHEESE & BACON – REAL CHEDDAR CHEESE & BACK BACON.
4. THE CRAN-BRIE – FRENCH BRIE AND CRANBERRY SAUCE
5. THE CRAN-BRIE-BACON – FRENCH BRIE, CRANBERRY SAUCE & BACON.
6. THE SPANIARD – CHORIZO, MOZZARELLA & AIOLI SAUCE
7. THE FRENCH CONNECTION – FRENCH BRIE, BACON & DIJON MUSTARD.
8. THE ITALIAN JOB – BASIL PESTO, TOMATO & MOZZARELLA.

BURGER STATION OPTION

IN THIS OPTION, WE ALLOW THE CUSTOMERS TO DRESS THEIR OWN BURGERS AT A BURGER STATION. THEY SELECT THEIR BURGER AND BRIOCHE BUN THEN THEY CHOOSE FROM VARIOUS SAUCES, ROCKET LEAVES, CRISPY ONIONS & CHEDDAR CHEESE.

THIS OPTION IS PERFECT FOR LARGE GROUPS OR WHEN YOU HAVE A TIGHT TIME SCALE LIKE A OFFICE LUNCH.

STEAKS

WHAT BETTER WAY TO ENJOY A BBQ THAN TO USE HIGH HEAT FROM THE CHARCOAL AND SMOKY FLAVOUR.

STEAKS ARE CUT BY HAND FROM OUR BUTCHER. USUALLY AT LEAST 28 DAYS MATURE, OR LONGER, IN A PINK HIMALAYAN SALT CHAMBER. PRICES USUALLY AROUND £25 PER HEAD. SUBJECT TO AVAILABILITY.

CHICKEN

1. BUTTERFLIED MARINATED CHICKEN BREAST BURGER IN A BRIOCHE ROLL.
2. CHICKEN SKEWERS (MARINATED) OPTIONS AVAILABLE AT TIME OF BOOKING
3. CHICKEN THIGHS (MARINATED)

PORK

1. NORTHERN IRELAND PORK SAUSAGES STANDARD SIZE (S)
2. NORTHERN IRELAND PORK SAUSAGES JUMBO SIZE FOR HOT DOGS, SERVED IN A FRESH SUB ROLL. (XL)
3. XXL GERMAN BRATWURST SAUSAGE SERVED IN A SUB ROLL WITH CRISPY ONIONS (XXL)
4. WILD BOAR SAUSAGES (L)
5. CHILLI SAUSAGES. (L)

VEGETARIAN

1. BRUSCHETTA- GRILLED CRUSTY BREAD, GARLIC, TOMATOES, BRIE & ROCKET.
2. PORTOBELLO MUSHROOM & HALLOUMI BURGER.
3. PORTOBELLO MUSHROOM & BLUE CHEESE BURGER
4. FALAFEL & HUMOUS BURGER
5. BBQ HALLOUMI SKEWER & SWEET CHILLI DIP
6. QUORN SAUSAGE HOT DOG
7. GRILLED VEGETABLE KEBABS.

SALADS

1. TOMATO & RED ONION SALAD WITH BALSAMIC VINEGAR DRESSING.
2. PASTA SALAD- PESTO, PINE NUTS, ROCKET & CHERRY TOMATOES
3. MEDITERRANEAN SALAD- LEAVES, CHERRY TOMS, CUCUMBER, PEPPERS, CELERY, OLIVES FETA CHEESE, OLIVE OIL & PESTO.
4. CLASSIC POTATO SALAD
5. CLASSIC COLESLAW
6. MIXED LEAVES AND DRESSINGS

DRINKS

WE CAN SUPPLY VARIOUS TYPES OF SOFT DRINKS AND WATER. TINS OR BOTTLES IF YOU REQUIRE. UNFORTUNATELY WE DO NOT HAVE AN DRINKS LICIENCE FOR ALCOHOL.

PRIVATE CATERING TERMS AND CONDITIONS

AT THE TIME OF BOOKING WE REQUIRE 50% DEPOSIT WITH THE REMAINDER TO BE PAID ON DAY OF EVENT.

WE REQUIRE THAT ALL FINAL NUMBERS AND MENUS ARE CONFIRMED 7 WORKING DAYS PRIOR TO EVENT.