



Dish

◉ EVENTS AND CATERING ◉



BBQ Menu



How Our BBQ Menus Work

Our BBQ menus are fully customisable, making it easy to create the perfect spread for your event.

HERE'S HOW IT WORKS:

1. Choose Your Mains

Select your preferred BBQ mains from our menu options to suit your event style and guest preferences.

2. Pick Your Sides

Build out your menu with a selection of classic and seasonal sides to complement your mains.

3. Select Your Sauces

Finish things off with a selection of sauces, chosen to enhance the flavours of your BBQ.

4. Choose Your Serving Style

Decide how you'd like your BBQ served:

- Sharing Board Style – Ideal for relaxed, social dining with platters placed in the center of the table.
- Street Food Style – Perfect for informal events, served individually for easy eating and movement.

5. We Take Care of the Rest

Once your selections are made, we handle the preparation, setup, and delivery so you can enjoy your event stress-free.

Meat

8 hour marinated pulled pork
Pulled cajun spiced chicken breast taco
Bourbon glazed BBQ pork ribs
Bratwurst Sausage
Beer gravy glazed beef brisket
Cheeseburger sliders
Flat iron steak with sizzle mix
BBQ Pork Belly with chilli Jam glaze
Red pepper, onion chicken skewer
Cumin lamb koftas with tzatziki dip
BBQ, jerk or garlic & herb chicken wings & leg

Fish

Smoked paprika garlic king prawn skewer
Chilli and lime grilled king prawn skewer
Lemon and herb marinated fish skewer
Teriyaki marinated salmon fillet (+£2pp)

£18.00 per person

PICK 3

£20.00 per person

PICK 4

£22.00 per person

PICK 5

Veggie/Vegan

Chilli and lime grilled Tofu
Beetroot cumin spiced falafel
Grilled pesto halloumi skewer
Charred smoked paprika cauli bites
Harrisa spiced aubergine, pine nuts (V)

Sides:



Salads & Sides

- Tomato & Basil Orzo Pasta Salad
- Caesar Salad with Homemade Croutons
- Carrot & Red Cabbage Slaw with Mayo
- Mint-Jeweled Couscous
- Roasted Squash & Mixed Herb Salad
- Griddled Vegetable Salad with Za'atar Dressing
- Vegan creamy chive potato Salad
- Cajun Sautéed Onion Potatoes
- Roasted Vegetable Rice
- Charred Broccoli with flaked almonds
- Charred Asparagus with Chimichurri Sauce

£16.00 per bowl

Vegetables & Warm Sides

- Skin on Fries
- Garlic & Herb New Potatoes
- Smoky Slow-Cooked Beans with Bacon Lardons

£3.00 per person

Breads

- Chargrilled Garlic & Herb Ciabatta Slices
- Charred Floured Flatbreads
- Jalapeño Cheese Cornbread
- Crusty Baguette
- Soft White Barm

£2.00 per person