

This option is a great choice for all occasions from summer work parties to family gatherings and relaxed wedding breakfast or even for your evening guests.

For a truly casual dining experience a BBO is right on the money. We will prepare & cook your choice of food in front of you and your guests on our fantastic charcoal grill.

We Include

Locally sourced quality produce
Skilled chef to cook for you
Disposable napkins
Gazebo to cover the BBO
Sauces and dressings
Fully trained service staff

Menu 1 Served with disposable plates & cutlery

Locally Hand Made Beef Burgers
Farmhouse Pork Sausages
Mediterranean Vegetable Kebabs
Coleslaw | Garden Salad | Buns | Sauces
Classic Eton Mess

Menu 2 Served with disposable plates & cutlery

Locally Hand Made Beef Burgers
Farmhouse Pork Sausages
Lemon and Coriander Chicken Skewers
Spiced Chickpea, Coriander Burgers
Salmon en Papillote
Coleslaw | Plum Tomato, Red Onion and Olive Oil | Garden Salad | Buns | Sauces
New York Style Cheesecake, Berry Compote

Menu 3 Served with crockery & cutlery

Whole BBO Pork Shoulder
Chimichurri Chicken Skewers
Lamb Kofta Kebabs
Grilled Mackerel Fillets, Lime, Ginger and Coriander Oil
Tamarin & Ginger Glazed Sweet Potato & Halloumi Skewer
Corn on the Cob
Coleslaw | Plum Tomato, Red Onion and Olive Oil | Garden Salad | Toasted Moroccan Bulgar
Wheat Salad with Harissa Mayonnaise | Bread | Sauces
Dark Chocolate Brownie, Blackberry Compote, Chantilly Cream
Seasonal and Tropical Fruit Platter

Menu 4 Served with crockery & cutlery

Aged Whole Beef Sirloin with Chimichurri Sauce

Honey and Beer Glazed Chicken Skewers

Prawn Skewer, Coconut, Ginger and Lemongrass or Rainbow Trout with Caper Butter in Foil

Tamarin & Ginger Glazed Sweet Potato & Halloumi Skewer

Plant Based Burger

Corn on the Cob

Coleslaw | Plum Tomato, Red Onion and Olive Oil | Asian Fine Bean, Bok Choi and Red Onion

Salad with Ginger | Toasted Moroccan Bulgur Wheat Salad with Harissa Mayonnaise | Buttered

New Potatoes| Bread | Sauces

Glazed Lemon Tart, Raspberry Puree, Clotted Cream

Seasonal and Tropical Fruit Platter



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CATERING