



Special occasion catering package @ £25 - £45ph

Table sharing or buffet setup, presented on rustic wooden boards and pure white bowls
Inclusive of cutlery, crockery, staff and travel.

1x meat (Plus Vegetarian/Vegan option)

3x salad/Sides and selection of artisan breads

Sous vide compressed whole pork belly - BBQ charred

Sous vide whole english lamb shoulder - BBQ charred

BBQ Oak smoked pulled pork

Home Brined 3 day salt beef

Oak Smoked salmon

Poached salmon

Teriyaki salmon

BBQ chicken tikka

Texas style BBQ smoked ribs

Peri Peri BBQ Spatch cock chicken

Herritage tomato and basil salad

Hot roasted garlic and rosemary new potatoes

Home made slaw

Green goddess (mixed leafs)

Citrus and herb cous cous salad

Sweet roasted heritage carrot salad

Roasted cauliflower with a cumin and tahini dressing

Classic potato and chive salad

Mixed quinoa salad with mint and grilled peppers.

Artisan breads, sour dough, foccacia, rustic whites

Goats cheese and caramelised onion tarts

Hummus with home made smoky paprika tortilla chips



Dessert: £5-£10pp

Chocolate brownies

Fruit scones Cornish clotted cream and jam

Waffles Topped with chocolate and caramel sauce and mixed berries Vanilla Creme Brûlée

Children Menu @ £5 - £10pp

Penne pasta with a herby tomato sauce and grilled chicken.

Mini rustic lunch boxes: Sandwich, fruit, fruit smoothie, fresh juice



Neapolitan style Pizza @£8 - £12ph

With a choice of 3 different topping of your choice. All my dough is freshly made by me, not frozen or brought in, we only use fresh mozzarella and the highest quality toppings.
Eg.

Classic Margherita

Pepperoni

Goats Cheese with Caramelised Red Onions, Wild Rocket, Balsamic Glaze

Cheesy Garlic Bread

Pesto Chicken and Chorizo

Chicken with a smokey BBQ sauce

Pork and fennel meat balls with a yellow pepper ketchup

BBQ chicken tikka wraps: @ £10 - £14ph

Served in fresh flat breads served with salad, mint yoghurt or home made hot sauce.

Veggie option:

Chick pea and yellow split lentil curry @ £8 - £10ph

Served in fresh flat breads served with salad, mint yoghurt or home made hot sauce.

Sous vide english lamb shoulder @ £11 - £15ph

BBQ charred served in a brioche bun with salsa verde crumbled goats cheese and wild rocket.

Sous vide compressed whole pork belly @ £10 - £15ph

BBQ charred, served in a brioche bun with Coxs apple slaw

All disposable plates sauces i.e. ketchup mayo etc included plus all staff and full hire of our set up and travel.

