Our BBQ’s can be served buffet style or feast style to guests at their table…

Mains (a choice of 3)
All served with kilner jars of ketchup, aioli & mustards

Price per Guest £34.95

Slow roasted pork shoulder in brioche bun, homemade stuffing, cracking, apple cider sauce

Hickory BBQ chicken (gf)

Moving Mountain vegan burger, house-made vegan burger sauce, baby gem, red onion & dill pickle (vg)

Local pork sausages

Marinated, chargrilled halloumi skewers in chilli & rosemary, courgette, cherry tomato, red onion (v/gf)

Chargrilled salmon fillet, salsa verde

Slow roasted smoky pulled pork, sriracha mayo, pineapple salsa, soft shell taco

Sticky ribs (gf)

Chicken skewer marinated in garlic, lemon & rosemary (gf)

Maryland crab cakes, lemon aioli

Chargrilled king prawn skewer, garlic, lemon & chilli marinade (gf)

‘Porchetta’ rolled & stuffed pork belly with spinach, chilli, pine nut & fennel seed stuffing, ciabatta, salsa verde

Sweet potato falafel kofta, chargrilled flat bread, house-made vegan tzatziki (vg)

Roast squash & blackbean chilli, soft shell taco, lime & coriander slaw, vegan sriracha aioli (vg)

All served with homemade coleslaw (v/gf), ‘panzanella’ (vg) and wild rocket & Parmesan leafy salad with aged balsamic (v/gf)

Hot sides

Garlic & rosemary roasted new potatoes (vg/gf)

Chargrilled corn on the cob, chilli or chive butter (v/gf)

Potato wedges, paprika salt, chive crème fraîche (v/gf)