



SPECIAL EVENTS CATERERS

## **FIERY STYLE BBQ**

- SAMPLE MENU -

- GRILLIN' -

### **SLOW-SMOKED PULLED PORK BURGER**

SLOW-ROASTED WITH OUR APPLE, SOY & MISO MOP SAUCE UNTIL TENDER & SUCCULENT, THEN PULLED & SPLASHED WITH OUR **SCOUT & HUNTER** STICKY SMOKED & SPIKED BOURBON BBQ SAUCE, SERVED IN A TOASTED BRIOCHE WITH BRAMLEY APPLE SAUCE

### **HIPPY CHICK SLIDER**

VIBRANT CHICKPEA PATTIES WITH CAULIFLOWER BROCCOLI, SPRING PEAS, SOFT HERBS, SPRING ONIONS, LEMON & CUMIN WITH A SPRINKLE OF SUNFLOWER SEEDS TOPPED WITH A FRESH GARDEN SALAD GARNISH & CUMIN YOGHURT SAUCE, IN AN EDEN BUN

### **PORK & SCRUMPY CIDER SAUSAGES**

**BEEF, BLACK PEPPERCORN  
& SHIRAZ SAUSAGES**

**RED ONION & ROSEMARY  
VEGAN SAUSAGES**



## **FIERY STYLE BBQ**

- SAMPLE MENU -

- ARTISAN SIDES & SALADS -

**PATATAS BRAVAS**  
SPANISH ROAST POTATOES  
WITH PEPPERS, ONIONS  
TOMATOES & PAPRIKA

**AUTUNNO SALAD**  
PESTO, SPINACH & PUMPKIN RAVIOLI  
WITH SMOKED SUNDRIED TOMATOES

**MOROCCAN TABBOULEH**  
TOASTED GRAINS, COUSCOUS, FREEKEH WHEAT  
CHICKPEAS, PARSLEY, ONION, MINT, CUCUMBER  
FRESH TOMATO, WITH A LEMON  
MINT YOGHURT DRESSING