



WEDDING THREE COURSE BBQ MENU

As a guide for the main course, clients choose three meat options from the options and three salads from our gourmet salads menu to create their main course bbq meal. At your wedding, the salads and sides are served buffet style as standard but we can offer platter service for an additional cost.

WEDDING THREE COURSE BBQ MENU



This is our most popular wedding menu option as it offers three courses like a traditional wedding breakfast. It includes a mix of options barbecue and hog roasts as well as fresh and interesting salads and great homemade dessert options. It also includes a great evening snack in case your guests get a bit hungry in the later hours of the evening. This menu is great for relaxed style weddings where the guests can come to help themselves or we can serve it on platters to your tables. If you wanted a different BBQ menu for instance the American smoked bbq, gourmet bbq or the smoke & fire bbq menu just let us know and we can quote you for this.

It also can suit many a palette with plain or complex tastes possible as you have total choice over the menu with lots of options to choose from. If there is something not on the menu you would like, just drop us a message and we would be happy to help. It is important that we get to know the bride and groom's requirements. Whether we speak on the phone or meet in person, we will create an outline of what is required to make your day truly memorable. Hungry Hog BBQ are able to create a bespoke menu for our clients on their big day so please do not hesitate to contact us. Once a year before the wedding season we put on an open day. This is an opportunity for clients, and prospective clients to taste our food before making final decisions on their food options.

CANAPÉS (CHOOSE 4)

RARE BREED HOG ROAST OR WEDDING BBQ MENU

GOURMET SALADS (CHOOSE 3)

DESSERT (CHOOSE 1 OR 2)

EVENING MENU (CHOOSE 1)

PRICES

- > 70+ £56.95 + vat per head
- > Served buffet style
- > Platter service £8.50 + vat per head
- > China crockery & cutlery £4.50 + vat per head
- > Cake cutting service £1 + vat

CANAPÉS

CHEFS RECOMMENDATIONS

- > Mini Yorkshire puddings with slow cooked pulled beef brisket & horseradish with peashoots
- > Seared bavette steak on a crostini with chimichurri sauce
- > Pigs in blankets brushed with Dijon mustard
- > Mini lamb kofta kebabs with garlic & mint yoghurt dip
- > Aberdeen Angus sliders with caramelised onion chutney & mature cheddar cheese
- > Lamb & mint slider with garlic yoghurt sauce and rocket
- > Caramelised onion sausage bites

These canapés are our top selling but, we have an extensive mouth-watering range as listed below.

MEAT

- > Cumberland sausage bites
- > Pulled barbecue brisket sliders with pickles and American mustard
- > Chicken breast with wild garlic pesto cream cheese on a crostini
- > Traditional sausages glazed in honey & mustard
- > Mini Yorkshire puddings with slow cooked pulled pork & apple sauce
- > Curried chicken breast, poppadom, mango chutney
- > Dingley Dell pulled pork sliders with red cabbage slaw
- > Lamb & rosemary sausage bites
- > Mini Yorkshire puddings with rare beef & horseradish
- > Seared flat iron steak slider with caramelised onion and three mustard mayo
- > Caramelised onion beef sausages
- > Lamb & mint sausage bites
- > 'Hog roast' Rare breed hog roast pork, stuffing, crackling and apple sauce slider
- > Mini toad in the hole with Cumberland sausages & caramelised onion chutney
- > Pork & leek sausage bites
- > Beef & Guinness sausage bites



> Flat iron steak & chimmi



> Yorkshire pudding & beef



> Mini lamb kofta kebabs



> Tempura battered prawns

FISH, VEGETARIAN & VEGAN

- > Prawn marie rose in a cucumber cup
- > Smoked salmon blinis with creme fresh & dill
- > Thai spring roll with sweet chilli dip (ve)
- > Grilled halloumi & chilli jam on a crostini
- > Guacamole with baby tomatoes on a crostini (ve)
- > Tomato bruschetta on ciabatta with crumbled feta (ve)
- > Tempura battered prawns with sweet chilli dip (flpp extra)

>> Let us know about any allergies or dietary requirements you have so we can advise, adapt and make recommendations on any food choices you make.

BRITISH BBQ MENU



ALL OPTIONS BELOW COME AS STANDARD

- > Free range meats from local farms in Essex
- > Selection of day-fresh bread buns from our bakers
- > Our range of sauces produced by the 'Sauce Shop' in Nottinghamshire

- > Amazing & flavoursome rubs from 'Angus & Cink' based in Scotland
- > Selection of three gourmet salads from the menu
- > We can cater for a minimum of 40 guests
- > If you have for example 50 guests and 5 are vegan/vegetarian you can select 3 meat options for the 45 guests and then we would bring 5 of portions of the 3 vegetarian/vegan options to suit the guests

MEAT OPTIONS (SELECT 3)

PORK

- > Cumberland sausages (can be gf)
- > Traditional pork sausages (can be gf)
- > Caramelised red onion sausages
- > Pork chipolatas
- > Lincolnshire sausage
- > Pork & leek sausages
- > Free range pork belly (gf)
- > Free range pork & apple burgers
- > Dingley Dell pulled pork in "Stubbs" bbq sauce (gf)

LAMB

- > Lamb kofta kebabs (can be gf)
- > Minted lamb burgers
- > Lamb & onion burgers

VEGETARIAN & VEGAN

- > Grilled halloumi & portabello mushroom
- > Roasted pepper with spiced vegetables couscous (ve)
- > Vegetarian caramelised onion sausages (ve)
- > The Meatless Farm Co. burgers (ve)
- > Sweet potato pakoras (ve)
- > Grilled corn (ve)

CHICKEN

- > Marinated free range butterfly chicken breast
- > Barbecue chicken wings
- > Boneless chicken skin on thighs
- > Free range chicken drumsticks
- > All chicken can be marinated in; Jamaican jerk, smokey barbecue, lemon & pepper, tandoori, sweet chilli, Italian, Chinese, sweet chilli or Portuguese peri-peri
- GF marinades are; gf smokey bbq, gf sweet chilli, gf tikka

BEEF

- > Aberdeen Angus burgers (gf)
- > Brisket beef burgers
- > Caramelised onion beef sausages
- > Beef & Guinness sausages
- > Pulled beef brisket in "Stubbs" bbq sauce (gf)

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HOG ROAST MENU



ALL OPTIONS BELOW COME AS STANDARD

- > Free range rare breed hog roast from Great Garnetts farm in High Easter, Essex
- > Selection of day-fresh bread buns
- > Our range of sauces produced by the 'sauce shop' in Nottinghamshire
- > Homemade sage & onion stuffing
- > Our own classic apple sauce
- > Maldon sea salt crackling

TRADITIONAL HOG ROAST MENU

This option covers all events, so if it's a private party, function, corporate, Christening or wedding reception, then this simple option will be perfect. You get all the above standard options included and if you want to add any extras, you can.

Hog with gourmet salads and sides. All food served either buffet, platter style or as a plated dish depending on your preference.

- > Selection of three gourmet sides and salads from the menu
- > Speciality homemade breads

VEGETARIAN & VEGAN

- > Grilled halloumi & portabello mushroom
- > Roasted pepper with spiced vegetables couscous (ve)
- > Vegetarian caramelised onion sausages (ve)
- > The Meatless Farm Co. burgers (ve)
- > Sweet potato pakoras (ve)
- > Grilled corn (ve)

- >> Let us know about any allergies or dietary requirements you have so we can advise, adapt and make recommendations on any food choices you make.
- >> China crockery & cutlery can be hired for £4.50 per head
- >> Platter style or plated service is £8 per head

GOURMET SIDES & SALADS



GOURMET SALADS (SELECT 3)

- > Homemade coleslaw with locally sourced cabbage, onion, carrot and classic dressing
- > Charlotte potato salad with spring onion & chives
- > Classic green leaf salad with wild rocket and lambs lettuce tossed with homemade dressing and locally sourced fresh vegetables
- > Traditional caesar salad with pancetta lardons & ciabatta croutons
- > Pesto and pine nut pasta salad tossed with a choice of our pesto, roasted red peppers, parmesan and baby spinach
- > Aussie style creamy pasta salad with carrot, celery, peppers and spring onions
- > Mustard coleslaw
- > Carolina style coleslaw
- > Roasted pepper, butternut squash & beetroot mixed salad with feta
- > Rocket & shaved parmesan salad
- > Moroccan spiced vegetable couscous
- > Red cabbage & apple coleslaw
- > Classic Greek salad with feta and olives
- > American style "Franklins barbecue" potato salad
- > Crispy bacon & sweetcorn creamy pasta salad with spring onion and baby tomatoes

SIDES

- > Grilled Halloumi
- > Char marked corn on the cobs with butter
- > Baby potatoes in butter with chives
- > Roasted baby potatoes in a garlic, rosemary & parsley oil
- >> Available from £2.95 + vat per head

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DESSERT MENU



We are being supplied for desserts by our sister company 'cheeky pudding co.'. They offer fantastic cheesecakes, brownies, tarts and much more. All made fresh and never frozen with unique and interesting flavours.

CHEESECAKE

- > Lemon Curd
- > Passion Fruit & Mango (gf)
- > Salted chocolate
- > Strawberries & cream
- > Triple Chocolate Brownie
- > Honeycomb & salted caramel (gf)
- > Cookies & Cream
- > Rolo
- > Lotus Biscoff
- > Raspberry & White Chocolate
- > Baileys Irish Cream
- > Chocolate Orange
- > New York Baked Vanilla Cheesecake (gf)

TARTS & PUDDINGS

- > Cherry bakewell tart
- > Banoffee tart
- > Bramley tarte au pomme (gf)
- > Lemon tart
- > Vegan lemon tart (ve)
- > Apricot & almond frangipane tart
- > Cherry & almond frangipane tart
- > Key lime tart
- > Millionaires tart
- > Dark chocolate & salted caramel marquise
- > Chocolate truffle torte
- > Chocolate profiterole torte
- > Tiramisu torte
- > Passionfruit torte
- > Strawberry torte
- > Raspberry & white chocolate torte

BROWNIES & BLONDIES

- > Banoffee brownie (gf)
- > Butterscotch fudge blondie (gf)
- > Caramel cookie dough brownie
- > Crunchie brownie (gf)
- > Hazlenut praline brownie (gf)
- > Kinder bueno brownie
- > Lotus biscoff blondie
- > Maltesers brownie
- > Lotus biscoff brownie
- > Nutella brownie (gf)
- > Salted caramel brownie (gf)
- > Raspberry & white chocolate brownie (gf)
- > Snickers brownie
- > Peanut butter blondie
- > Triple chocolate brownie (gf)
- > Terrys chocolate orange brownie (gf)
- > White choc blondie
- > Lotus vegan brownie (ve)
- > Raspberry vegan brownie (ve)

TRIO OF DESSERTS

Choose three mini items for a selection of desserts on your plate to suit all tastes with a fresh raspberry coulis

- > Lemon Tart
- > Cherry Bakewell (vg/gf)
- > Chocolate Marquise (gf)
- > Vanilla & Raspberry Cheesecake
- > All Brownie & Blondie Flavours
- > Passionfruit & mango Cheesecake (gf)
- > Cookies & cream cheesecake (vg/gf)
- > Mixed berry cheesecake (vg/gf)

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EVENING FOOD MENU

INCLUDED IN PACKAGE



HUNGRY HOG BBQ STREET FOOD BURGER BAR

- > Brisket or Wagyu beef burgers
- > Grilled marinated butterfly chicken breast
- > Grilled halloumi with chilli jam (v)
- > Monterey Jack cheese
- > Bacon
- > Chilli and salads
- > Caramelised onions
- > Sauces
- > Homemade brioche bread bun

VEGGIE FALAFELS (V)

Variety of flavours served in pitta breads with hummus and salad

THE GOURMET HOT DOG 'SNAG' STAND

Gourmet 10 inch hot dogs made with rare breed pork with a selection of flavours to choose from eg hickory, chilli, Lincolnshire.

Served with

- > Caramelised onions
- > Chili mayo
- > Barbecue sauce
- > Served on seeded toasted sub
- > Plus the usual suspects of American style mustard, ketchup

POSH BACON AND SAUSAGE SANDWICHES

- > Dingley Dell free range sausages and bacon
- > Selection of sauces from the 'Sauce Shop' in Nottinghamshire
- > Brioche buns

VEGGIE & VEGAN OPTIONS (V&VG)

- > The meatless co burgers (vg)
- > Moving mountains hot dogs (vg)
- > Halloumi & portabello mushroom burger with caramelised onions & rocket (v)

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WEDDING EVENING FOOD MENU GOURMET



———— SUPPLEMENT PER HEAD

RARE BREED FREE RANGE HOG ROAST

- > Rare Breed, free range pig from Great Garnetts farm in High Easter, Essex
- > Fresh bread buns
- > Homemade sage and onion stuffing
- > Apple sauce
- > Crackling
- > Sauce selection from the 'Sauce Shop' in Nottinghamshire

AMERICAN SMOKED BBQ STAND

Oak smoked bbq meats low & slow, including our Dingley Dell pork belly & pulled pork or our 14hr brisket and pulled beef ribs.

Served with

- > Specialty coleslaw
- > Pickles
- > Chili mayo
- > Barbecue sauce
- > Served on brioche buns
- > Plus the usual suspects of American style mustard, ketchup

ULTIMATE STEAK SANDWICH SHACK

A selection of steaks from our amazing butchers in Essex. All grilled freshly on our bbq's by our chefs and put into sandwiches.

Included

- > Bavette or flat iron steak
- > Caramelised onions
- > Three mustard mayo
- > Mature cheddar cheese
- > Served on baguettes or ciabatta from 'Ravens bakery' in Billericay
- > Rocket

GOURMET CHEESE TOASTIES

Cheese toasties using amazing bread, mature cheddar, red Leicester, vine ripened tomatoes and a selection of meat options (choose 2)

- > Pulled beef brisket
- > Pulled pork
- > Milano salami
- > Parma ham
- > Dingley dell bacon

HUNGRY HOG BBQ ROAST JOINT SANDWICHES

- > A selection of some of the finest cuts of meats carved into sandwiches. (Choose 2)
- > Kerry Hill leg of lamb, red current sauce, mint and rocket
- > Roasted beef and horseradish
- > Loin of Old Spot Pork, apple sauce, stuffing
- > Served on baguettes or brioche buns from 'Ravens bakery' in Billericay

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