



SMOKED AMERICAN BBQ MENU

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

AMERICAN SMOKED BBQ



ALL OPTIONS BELOW COME AS STANDARD

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

MEAT OPTIONS (SELECT 3)

PORK

- > Oak smoked sausage
- > Dingley dell 10hr hickory smoked pulled pork (gf)
- > Great Garnetts farm free range smoked pork belly (gf)
- > Hickory smoked baby back ribs (gf)
- > Smoked pork belly ribs (gf)

LAMB

- > Smoked pulled barbecue shoulder of lamb (gf)
- > Smoked leg of lamb (gf)
- > Barbecue lamb chops (gf)

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)

- > Amazing & flavoursome rubs from 'Angus & Oink' based in Scotland

- > Selection of three gourmet sides and 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

CHICKEN

- > Marinated free range barbecue butterfly chicken breast (can be gf)
- > Buffalo chicken wings or breast (can be gf)
- > Barbecue chicken "lollipops" (can be gf)
- > Barbecue oak smoked boneless chicken thighs (can be gf)

BEEF

- > Brisket burgers (gf)
- > 12hr low & slow oak smoked brisket (gf)
- > New York sirloin strip steak (£3 supplement) (gf)
- > Grilled beef flat iron steak (gf)
- > Dedham vale ribeye steak (£3 supplement) (gf)
- > New York hot dogs
- > Dedham vale pulled beef ribs with Stubbs bbq sauce (gf)
- > Pulled beef brisket (gf)
- > Smoked beef brisket chilli con-carne (gf)

PRICES

- > 40+ £34.95 + vat per head

- >> 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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