



# DELIVERED BBQ MENU

We are BBQ and event caterers with casual, relaxed menus that suit informal dining. Our ethos is always exciting flavours and great Cornish produce. Our dishes offer a choice of big bold flavours with lots of colour.

We like to grill our meats and veggies over fire using local sustainable wood and charcoal and we love our salads tasty, seasonal and full of flavour. For locations within a 30 mile radius of our base in mid Cornwall we can offer a BBQ menu which we can deliver to you hot and ready to serve on platters ready to be set up on a buffet table for self service.

## BBQ MENU

Choose 2 meats and 3 sides

### MEATS

- BBQ boneless chicken thighs, lemon and herb marinade
- Smoked pulled pork collar, pickles, house BBQ sauce
- Slow roasted & BBQ pork belly, scotch bonnet & honey hot sauce
- Primrose Herd local sausages, choose from pork & apple, pork & leek, chorizo

### SIDES

- Potato salad with capers, spring onion and mustard mayo dressing (v, vg available)
- French style potato salad with olive oil and dijon vinaigrette, fresh tarragon and chives (vg)
- Baby gem, 'caesar' style dressing, pangrattato, pickled shallot (vg)
- Rainbow slaw, honey mustard dressing, summer herbs (vg)
- Grilled marinated courgettes, tahini yoghurt, sesame dukkah (v)
- Tomato salad with shallots and basil dressing (vg)
- Local leaf salad, garden herbs, lemon & EVOO, za'atar (vg)
- Chopped salad with tomato, parsley, cucumber, red onion & mint (vg)
- Spiced chickpea and tomato salad, basil & green olive dressing, pumpkin seeds (vg)

With the menu we also include focaccia bread with garlic and rosemary or grilled flatbreads.

For our delivered BBQ menu it is £24.50 per head for adults / £9 for a kids half portion.

This includes 2 x meats, breads and 3 x sides, palm leaf eco plates to eat from, eco cutlery and napkins.

If you would like us to BBQ for you at your venue/house in front of your guests then we can offer this service, we would need access to a kitchen or utility room with a sink and bench to work from approx 2 hours before the food is served and somewhere under cover to BBQ. There is an additional hire fee for this service.

Dietary requirements and allergies can be catered for separately. Any vegetarian/vegan guests will have their own options to replace the meat/dairy items in the menu, please let us know how many guests require a vegetarian or vegan option and we will provide a menu option for those guests.

Please get in touch with us via email to chat through your requirements and check our availability.

Version 2025. Whilst we do our best to accurately estimate pricing for the year ahead prices are subject to changes due to increases from our suppliers. Should pricing need to change for menu options already selected we will offer alternative options where possible.