

Barbecues & Spit Roasts

There is a wide range of foods that can be spit roasted or barbecued.

Why not sample a selection from our mouth-watering list?

Prices are a guide only and dependent on numbers, and so could be much lower or higher .

Please view our list of Barbecue items to create an alternative selection, or ask us for more suggestions .



Barbecue Menu number 1

Quarter pound beefburger served in a seeded bap

Jumbo sausage

Chicken drumsticks coated in a Chinese style marinade

Vegetarian options available

choose four salads from the salad collection on page 8

chefs barbecue sauce, tomato sauce, condiments

£12.55 per person including vat

add a dessert to this menu from £2.50 per person

Standard Spit Roast Menu

A whole spit roast pig

Vegetarian options available

A selection of rolls

Apple sauce

choose four salads from the salad collection on page 8

a selection of condiments

£13.50 per person including vat

add a dessert to this menu from £2.95 per person

Barbecue Menu number 2

Peppered minute steaks

Chicken coated in paprika, tomato puree, thyme & yoghurt

Salmon darne marinated in lime and ginger

Vegetarian options available

Garlic bread

Choose four salads from page 8

Chef's bbq sauce, homemade chutneys, condiments

£15.40 per person including vat

Standard Stir Fry Menu

Cooked in woks, in full view of your guests

Lemon chicken

Spicy beef in oyster sauce

Egg fried rice

Stir fried vegetables in ginger

Prawn crackers

£15.90 per person including vat



These prices include crockery, cutlery, serviettes, a gas barbecue or a spit roast machine, a chef & staffing. The stir fry menu includes the provision of china bowls and chopsticks. All of these prices are based on 80 guests.

For parties of less than 80 please ask for a quotation.

A dessert or additional course can also be added to these menus.

If you would like something a little different, select from the list below & we will quote a price.

Barbecue items

- Minute Steaks
- Sesame Chicken Skewers
- Monkfish and Bacon Kebabs
- Salt and Pepper Spare Ribs
- Corn on the Cob marinated in Coriander Butter ♣
- Herb and Garlic Sausage ♣
- Salmon Steak with a Lemon and Mustard Glaze
- Pork Souvlaki served in Pitta Breads
- Sirloin Steak dipped in Cracked Peppercorns
- Fresh Tuna Steak brushed with Lime and Ginger
- Herb Crusted Swordfish
- Open Cap Mushrooms stuffed with Stilton ♣
- Spiced Lamb Kebab Mashwi
- ¼ lb home made Beef or Lamb & Mint Burger
- Chicken Breast coated in Paprika & Garlic Yoghurt
- Tiger Prawn Brochettes
- Leek and Parsnip Patties ♣
- Lamb Steaks infused with Mint and Rosemary
- Lamb and Mint Sausages
- Flattened Lamb Chops
- Aubergine Steak with Bean Salsa ♣
- Chargrilled Mediterranean Vegetable Brochettes ♣
- Chicken Drumsticks dusted with Chinese 5 spice
- Fresh Pineapple marinated in Rum & Spices ♣
- Whole Bananas stuffed with Chocolate ♣
- Whole Bananas stuffed with Licquer Chocolate ♣
- Strawberry and Marshmallow kebabs ♣

Spit roast items

- Whole pig (1 x 125lb pig will feed 120 people)
- Whole smoked pig
- Whole lamb (1 x 40lb hoggett will feed 40 people)
- Venison (smoked or plain)

Stir fry items

These dishes are cooked to order in woks

- Stir fried mixed vegetables
- Egg fried rice
- Chicken and cashew nuts
- Beef in black bean sauce
- Thai prawn curry

Accompaniments

- Caramelised onions ♣
- Home made chutneys ♣
- Lee's barbecue sauce ♣
- Mint, onion and cucumber mayonnaise ♣
- Dill pickles ♣
- Refried beans ♣
- Garlic bread ♣
- Jacket potatoes with sour cream ♣

♣ Suitable for vegetarians

♣ *Barbecues are cooked on commercial propane gas-fired units.*

♣ *We spit roast using a mobile Dine-in Roaster, which was designed & built to our specifications. The meat being spit roasted revolves slowly, enclosed in a stainless steel shell, cooked by propane gas. The cooking process takes approximately five hours, which can either be done at our unit or on site.*

Stir frying is done in woks on specially designed portable burners.

