



Barbecue Menu 2026

Experience a gourmet BBQ with a chef and wait staff to serve your guests for up to 2 hours.
Perfect for summer parties, family gatherings, and corporate events.

Included in all packages:

- Chef & wait staff for up to 2 hours
- Gas barbecue & all cooking equipment
- Buffet tables, White Tablecloths & a Gazebo (for wet weather)
- Biodegradable Palm Leaf Plates, Wooden Cutlery & Napkins
- Crockery & Silver Cutlery available for hire if preferred
- Children under 10 eat at half price

2 Mains & 2 Sides - £23 per person (minimum of 30 people)

3 Mains & 3 Sides - £35 per person (minimum of 20 people)

5 Mains & 5 Sides - £50 per person (minimum of 20 people)

MAINS

CHICKEN

Sticky Bourbon Chicken Wings with Blue Cheese Sauce

Ginger Chicken Satay Skewers with Peanut & Soy Sauce (Nuts, gf)

Gochujang, Sesame & Honey Chicken Thigh Skewers (gf)

Peri Peri Chicken Breast (gf)

Rosemary & Garlic Chicken skewers with Red Onion, Pepper & Lemon (gf)

BEEF

Classic Beef Burger with Cheddar Cheese, Pickles & CK Burger Sauce in a Brioche Bun
(gf option available)

Flat Iron Steak with Chimichurri (gf)

PORK

Bratwurst Sausage in a Sub Roll, topped with Caramelised Onions

Sticky Pork Ribs in our CK Barbecue Sauce (gf)

Pulled Pork Bap with Apple Ketchup & Chunky Slaw (gf option available)

LAMB

Lamb Steaks marinated in Rosemary, Garlic & Maldon Salt (gf)

Sticky Lamb Ribs with a Honey & Mint Glaze (gf)

Greek Lamb Kebabs with Tzatziki, Pickled Onions & Flatbreads

FISH

Teriyaki & Ginger Glazed Salmon (gf)

Asian Tuna Steak with Sesame Seeds, Soy, Garlic & Coriander dressing (gf)

VEGETABLES

Cauliflower Steak with Chimichurri (Ve)

Portobello Mushrooms stuffed with Brighton Blue Cheese (V)

Mushroom Sausages in a Sub Roll, topped with Caramelised Onions (Ve)

Moving Mountains Vegan Burger in a Brioche Bun with Pickles & Vegan Cheese (V)

SIDES

Classic Caesar Salad with Gem Lettuce, Crutons & Parmesan (v)

Shaved Fennel, Orange, Rocket & Radicchio Salad with a Citrus Yogurt Dressing (v)(gf)

Chunky Rainbow Coleslaw with Red Cabbage, Carrot, Red Onion, Parsley & Lemon Zest (v)

Charred Corn on the Cob with Garlic & Parsley Butter (v)

Classic Greek Salad with Tomato, Onion, Cucumber, Olives & Feta (v)

Potato Salad with Spring Onions & Chives (v)

Penne Pasta Salad with Ranch Dressing, Lemon & Parmesan (v)

Asian Slaw with Honey, Soy & Ginger Dressing (Ve)

Tabbouleh Salad with Bulgur Wheat, Tomatoes, Spring Onions, Parsley & Mint (Ve)

Orzo Pasta Salad with Sun-dried Tomatoes, Chorizo, Manzanilla Olives & Fresh Herbs

DESSERT PLATTER

Please choose 3 desserts for £5 per person

Salted Caramel Chocolate Brownie Squares, Toffee Popcorn

White Chocolate & Raspberry Cheesecake Squares

Summer Berry Pavlova

Lemon Posset Cups with Thyme Shortbread & seasonal Berries

Oreo & White Chocolate Cheesecake Squares

Pimms & Summer Berry Jelly

Fruit skewers with Melon, Pineapple, Strawberries & Kiwi

Lemon & Lime tart with fresh Raspberries & Creme Fraiche

Extra information:

- Served buffet style where guests will help themselves to salads & sides. Chefs & waiting staff will assist with the serving of main courses.
- Food will be served on palm leaf plates & with wooden cutlery, both of which are biodegradable.
- We can put you in touch with a crockery hire company if you would prefer crockery & cutlery.
- Chef Katherine will bring tables to serve the food from, topped with a white table cloth. Hot food will be served from chaffing dishes that will stay warm for 2 hours.
- In case of wet weather, we will bring a 3m x 3m gazebo to cover ourselves.
 - Children under 10 years old eat for half the price.
- If there are any leftovers, please make sure to have some dishes or bowls for us to leave them in for you to enjoy the next day.
- For events below minimum guest numbers, a small-event surcharge of £150 applies to cover chef, staff & equipment costs.