

BBQ

Minimum 35-50 Guests Required



Option 1 – On the Grill

Beef Burger (DF) – Juicy 6oz patty with cheese, relishes, mustard & pickles

Smoked Sausages (DF) – Grilled Lincolnshire classics with caramelised onions

Chipotle Chicken Skewers (DF/GF) – Flame-grilled thighs in smoky BBQ glaze

Baked Sweet Potatoes (DF/GF) – With herb butter

Red Cabbage & Apple Slaw (DF/GF) – Crisp, sweet & tangy

Mixed Leaf Salad (DF/GF) – With a balsamic drizzle

Mini Berry Pavlovas – Crisp meringue, fresh berries & passionfruit curd

Artisan Rolls & Butter – Soft, warm and irresistible

£30.00 + VAT

Option 2 – Gourmet BBQ

8oz Beef Burgers (DF) – With mature cheddar & red onion marmalade in brioche

BBQ Roast Chicken (DF/GF) – Smoky, glazed, and slow-cooked

Lamb Kebabs (DF/GF) – Spiced, juicy skewers with peppers & onions

Halloumi Skewers (GF) – Grilled cheese & veg with herb dressing

Greek Salad (GF) – Feta, olives, cucumber, lemon dressing

Vegetable Couscous (DF) – With sultanas & seasonal veg

Provençale Pasta Salad (DF) – With olives, sundried tomato & herbs

Fruit Cheesecake & Cream – Creamy, fruity, and indulgent

Fresh Bread & Butter – Soft and warm

£33.00 + VAT

Option 3 – Jerk Grill

Jerk Chicken – Classic Caribbean style, bold & spicy

Lamb & Pineapple Skewers – Sweet heat with chilli glaze

Red Snapper Escovitch – Grilled fish with tangy pickled veg

Grilled Plantains (V) – Sweet, smoky & caramelised

Coconut Rice & Peas (V) – Rich, creamy & aromatic

Sweet Potato & Corn Salad (V) – Roasted with lime dressing

Tomato & Spring Onion Salad (V) – Fresh and zesty

Mixed Leaf Salad (V) – With citrus dressing

Rum Cake & Vanilla Cream – Moist, boozy and indulgent

Grilled Bread & Butter – Toasted and served warm

£37.00 + VAT

Option 4 – Smoked Grill

Pulled Brisket Bun – Slow-smoked beef, hot sauce & slaw

Smoked Beef Dog – Giant sausage, crispy onions & pickles

BBQ Chicken Wings – Smoky, sticky, with blue cheese dip

Mac & Cheese Bake – Golden, cheesy and comforting

Loaded Cobb Salad – Avocado, egg, feta, ranch dressing

Potato Salad – Creamy with mustard & herbs

House Slaw – Crunchy, creamy and classic

NY Cheesecake – Rich, smooth, topped with blueberries

Bread & Butter – Freshly baked & fluffy

£39.50 + VAT

Staff Surcharge

For 4 hours of service and one hour of set-up:

35 – 74 guests: £198.00 + VAT

75 – 99 guests: £295.00 + VAT

100+ guests: £395.00 + VAT

BBQ Cooked on Board: £120.00 + VAT (for a three or four-hour cruise).

Additional Information

For an added touch of elegance, we can showcase your menu on food display on acrylic stands in white and gold or black, adorned with floral decorations, warm lamps for an additional **£250+ VAT**

- Our menus are served on **disposable plates**, with **cutlery**, **napkins**, and **white disposable tablecloths**.
- For a more refined touch, please enquire about our **real crockery** and **cutlery** options.
- Linen tablecloths may be added for an additional **£6.50 + VAT** per cloth, should you wish to enhance the dining experience.
- This menu requires a minimum of **35-50 guests** to accommodate booking.
- We are committed to allergen safety and ensure all dishes are labeled with allergens. While we take great care in food preparation, we cannot guarantee a completely nut-free environment, as traces of nuts may be present in all our offerings. Please let us know if you have any specific dietary requirements or allergies.
- Additional hours for serving staff are charged at **£18.50 + VAT** per staff, per hour.

