



BBQ & FEASTING

Summer style sharing and feasting



ON THE BBQ

Everything tastes great from the BBQ!

THE MAIN EVENT:

BEEF & LAMB

Gourmet Beef Burgers

Chargrilled Sirlion Steaks

Beef Short Rib with Hot Siracha Glaze

Butterfly Leg of Lamb, spiced Dukkah and Mint Yogurt

CHICKEN

BBQ'd Spatchcock Chicken with a Moroccan spice crust

Butterfly Chicken Breast

Ginger, Honey & Soy Chicken Thighs

PORK

Slow Cooked Belly Pork with Chimmichurri

Gloucestershire Old Spot Pork, Leek and Apple Sausages

Teriyaki Pork Ribs

FISH

Grilled Scottish Salmon

Whole Rainbow Trout

Tiger Prawns with Lemon and Parsley Butter

VEGGIE

Chilli cured Halloumi Cheese

Roasted Vegetable Kebabs

Stuffed Red Peppers





FEASTING & SHARING

Large platters are presented to share and enjoy to each table, or can be presented as a beautiful buffet.

TO START

Sharing Boards of;
Antipasti | Messé | Seafood | Sticks 'n Sushi

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THE MAIN EVENT

Rare Roasted Beef Fillet
BBQ'd Spatchcock Chicken
Rolled Apricot and Sage Porchetta
Grilled Scottish Salmon Fillet
A Traditional Roast, with all the trimmings!

All served with seasonal salads
(see next page)

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TO FINISH

Raspberry & Pistachio Meringue Roulade
Platters of Chocolate Brownies
Traditional Trifle

All served with fresh berries and pouring cream





SUMMER SALADS

Add some zing to your summer soiree with a spread of gorgeous summer salads, perfect alongside a sharing platter of BBQ'd meat or fish.

Tumbling Tomato & Burrata
Fresh Basil, Pine Nuts, Confit Garlic

Green Bean & Shitake Mushroom
Lemon, Hazelnut Aged Balsamic

Sweet Potato & Pecan
Quinoa, Spring Onion, Lime

Butternut Squash & Goats Cheese
Sage, Hazelnut, Lemon

Garden Pea & Edamame
Smoked Lardons, Tahini, Greek Yoghurt

Roquefort & Candied Walnut
Charred Pepper, Thyme, Lemon

Roasted Califlower, Pomegranite & Cumin
Parsley, Tarrogon & Mint

Roasted Mediterranean Vegetables
Garden Pesto Dressing

Watermelon
Mint, Feta Cheese

Garden Herb Slaw
Radish, Garden Herbs

Garden Fresh Leaf Salad
French Vinegarett

Classic Caesar
Boquerones, Bacon, Ciabatta, Cos

Traditoinal Greek Salad
Feta, Pepper, Olive, Lemon, Oregano

Crunchy Kale & Chickpea
Tahini, Grape, Parmesan



CONTACT US

Please feel free to call or email us to discuss your event and menu ideas. We would love to hear from you.

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Events

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