





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'ed Spatchcock Chicken with a Moroccan spice crust Butterfly Chicken Breast Ginger, Honey & Soy Chicken Thighs

PORK

Slow Cooked Belly Pork with Chimmichurri Gloucstershire Old Spot Pork, Leek and Apple Sausages Teriayaki Pork Ribs

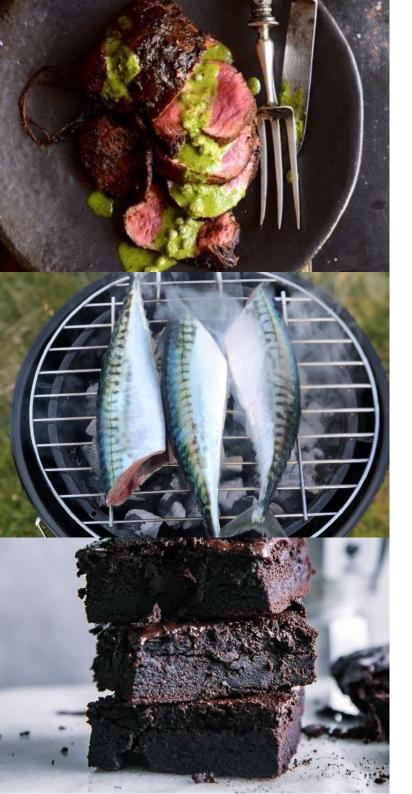
FISH

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'ed 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 soireé with a spread of gorgeous summer salads, perfect alongside a sharing platter of BBQ'ed meat or fish.

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

Green Bean & Shitake Mushroom Lemon, Hazlenut 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, Tarrogan & Mint Roasted Mediterranean Vegetables Garden Pesto Dressing

Watermelon Mint, Feta Cheese

Garden Herb Slaw Radish, Garden Herbs

Garden Fresh Leaf Salad French Vinegarette

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.

OXFORD Events

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