

# Wedding & Corporate Menu

## North America

### **The Sloppy Joe Burger**

Home made burger topped with 8hr siracha ground beef, melted cheese, house made sweet pepper relish. Brioche bun.

### **The Smoke Stack**

A burger blended with ground beef, pork & chorizo & topped with bbq pulled pork & melted cheddar.

### **Buffalo Chicken**

Spicy grilled chicken thighs with a home made buffalo sauce. topped with charred sesame seeds and diced spring onion.

### **Sticky Hickory Pork**

The original pit cooking dish, low and slow sexy pork in our own bbq marinade. The best pulled pork around!!!!

### **Cowboy Cut Rib Steak**

Needs no introduction... big char grilled steak, seasoned high

## Central & South America

### **Mexican Rough Cut Chilli Nachos**

Chilli beef, chorizo, tomato, chilli, smoked chipotle, onion, jalapeños cooked over night in a wood fired oven. Topped with cheddar, jalapeños & sour cream

### **Tex-mex Rubbed Pork Shoulder Steaks**

Heavily rubbed 48hr pork shoulder, slow coal cook, finished with spiced butter

### **Quasadilla**

Grilled chicken strips in a folded quasadilla, fire roasted peppers, mushrooms, onion, pepperoni, bbq & garlic dressing.

## Caribbean

### **Jerk Chicken with a Mango, Lime & Chilli Salsa**

Scotch bonnets, muscovada sugar, honey, garlic, spring onion, all spice berries, ginger olive oil, corriander. The taste of the caribbean with a kick. classic plate filler, or served in a wrap with salad.

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## South East Asia

### Bangkok Chicken

Thighs and fillets in an awesome marinade of garlic, chilli, ground soy, ginger, lime, palm sugar for fiery finger licking chicken.

### Vietnamese Pulled Pork with Five Spice Crackling

Pork shoulder rubbed in five spice & honey and cooked over night in a wood fired oven in a vietnamese stock of soy, ginger, garlic, char siu, lemon grass, sugar, rice vinegar. Best shredded on top of Asian coleslaw and five spice crackling in a brioche.

### Mandarin Chicken Slinger

Thighs and fillets in a 24hr marinade of five spice, spring onion, root ginger, soy, garlic, honey, toasted sesame, lime juice. Finished with grilled pineapple.

### Lemon and Honey Blackened Chicken

24 hr marinated chicken (breast or thigh or both) in a rich lemon and honey sauce, slightly spiced for heat

## The Far East

### The Tonkatsu Burger

Ground chicken thigh blended with parsley, soy, ginger, garlic, chilli, sesame oil, spring onion & shallots. Asian salad, mayo, authentic tonkatsu sauce

### Tokyo Chicken.

Boneless thighs marinated in classic urban Japanese flavours - sticky and aromatic.

### Teriyaki Salmon

Eastern favourite of sticky teriyaki sauce brushed onto succulent salmon fillet and char-grilled

### Wasabi Tuna Steak

Seared fresh tuna, wasabi and avocado marinade, served pink

### Miso Tiger Prawns

King tiger prawns covered in thick miso, lime and sesame paste

### Korean BBQ Belly Pork

Slow cooked over coals, rubbed and marinated belly of pork with the distinct Korean flavours

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## Mediterranean

### Piri a la Portugese

Char grilled chicken in an authentic house made piri peri marinade. double dipped for sticky heat.

### Lamb, Bam, Thank you Ram

Slow braised leg of sheep cooked over night in a wood fired oven. Roasted in a stock of garlic, red currants, rosemary, dijon and leeks. Shredded & piled high in a bap

### From Pathos with Love

Lamb kofta's stuffed with paprika & apricots - tzatziki dressing.

### Hammered Buttermilk Pork Chop

24 hour buttermilk and vanilla seeped seasoned pork loin on the bone

### The Flamenco

Home made sausage patty blended with smokey chorizo, caramelised onion, chilli & roasted peppers. Fried egg, Austrian smoked cheese, grilled pepperoni and sweet barbecue sauce. served in a brioche.

### Ze Pimp Dog

Enormous German bockwursts smoked on beechwood chips. We serve them almost naked, bread- old skool fried onions, ketchup, mustard. Let the dog do the talking

### Charred Seville Stuffed Trout

Whole rainbow trout filled with intense citrus fruits and cilantro

## North and West Africa

### Crushed Cinnamon and Star Anise Rubbed Lamb

Hand pounded cinnamon sticks and star anise rub, garlic and rosemary marinated lamb leg steaks (other optional cuts)

### Jerez Style Char-grilled Sardines

Amontillado sherry, cumin, garlic and olive oil marinated sardines

### Tales from Tangier

North African style smokey spiced chicken (thighs & fillets) with a dry milled rub & yogurt marinade

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## Indian

### Tales from Bombay

Char grilled Bombay style chicken, super succulent with a funky Indian salad, fresh corriander, crushed poppadoms, mango & mayo dressing, squeeze of lime (medium)

### Tales from New Delhi

Boneless skewered chicken thighs marinated in traditional indian milled spices and yogurt. (mild)

### Tandoori Chicken

Spiced up and skewered marinated chicken, cooked over high flames

## United Kingdom

### Dorset Wild Garlic & Thyme Hangar Steak

Flash charred hangar steak, hand foraged wild garlic & thyme marinade

### New Forest Pannage Pork

Subject to season and availability, this local pork is sent out into the new forest to graze on acorns which give this meat a nutty characteristic something like Spanish iberico pork.

### The Burger

Straight up home made beef burger using a local blend of flank and steak mince for the ultimate juicy experience.

### The Pig & Bird

Seared chicken breast, sage & onion stuffing, sausage oysters & our patented 'crackle butter'. in a wrap or brioche

### The Three Little Piggies Burger

A blend of ground pork, chorizo & bacon makes up this firework of a burger. There's also paprika, garlic, caramelised apple.. topped with cheese & streaky bacon.

### Low & Slow Ham

Tender flame rendered pulled leg of ham bound in a cheese sauce. Served in a brioche topped with grated cheddar, crushed nachos, salad & a house invented pepperoniase

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## The Hog

Pork shoulder cooked over night in a sweet summer fruit stock. Served with salted crispy crackling, sausage sage & onion stuffing, gravy juices, apple sauce.

## Char-broiled Horseshoe Gammon Steak

Juicy gammon, baked eggs, finished with a pineapple dressing

## Butchers Linked Sausages

We've got the lot, from pork & apple, sweet chilli, chorizo, plain or spicy. Just tell us which you would prefer or opt for the dealers selection.

## Side Dishes for the Swinging Grill

### Sauteed Spanish Potatoes

diced potato, onion, garlic, bacon bits, chorizo, chilli flakes

### Pan Con Tomate

Traditional Spanish bread, rubbed with garlic, tomato, salt and pepper

### Roasted Sweet Potato with a Twist

Caramelised sweet potato, cooked on the grill finished with chilli, garlic & lime

### Fennel and Harissa Slaw

Shaved fennel, onion, seasoning and harissa bound with free range mayo

### Moroccan Chick Pea Salad

Cumin spiced chick peas, tomato, onion and aubergine.

### Olivier (Russian) Salad

Diced potato, carrot, peas, dill pickles and mustard mayonnaise

### Succotash

Sweetcorn, lima beans, kidney beans, sweet red pepper

### Spiced Coleslaw

Shredded cabbage, carrot and onion, sesame seeds all bound with a chilli dressing

### Charlotte Potato Salad

Mint boiled charlotte potatoes, snipped chives, macerated onion

*the*  
**Swinging Grill**  
Smoke. Sauce & Soul

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## Pimm's Salad

Cucumber, strawberries and apple, with an orange dressing

## Turkish Couscous (Taboullah)

Pan toasted cous cous, diced peppers, red onion, tomato and cucumber, swelled with either chicken or vegetable stock

## Mixed Seasonal Leaf Salad

## 'The Staples'

Individual Pork and Apple Sausages

Individual Spanish Chorizo (Brindisa)

Individual Morcilla

French Boudin Blanc

French Boudin Noir

Charred Bespoke Burgers

Array of Breads



*Smoke. Sauce & Soul*

