



Barbeque & Grill Menu...

From small intimate garden parties to marquee weddings, everyone loves the smell and taste of a good barbecue! Our menus are packed full of vibrant colours, exotic tastes and flavours to dazzle your guests at any outdoor event!

The food can either be served straight from the grill by our chefs and service, or on sharing platters served straight to the tables

	2025	2026
Choose 1 Showstopper, 3 salads:	£42.95 per guest	£44.95 per guest
Choose 1 Showstopper, 2 sides, 3 salads:	£48.95 per guest	£50.95 per guest
Choose 1 Showstopper, 2 sides, 1 paella/chilli, 3 salads:	£51.95 per guest	£53.95 per guest

Desserts:

One Option:	£6.50 per guest	£7.00 per guest
Two Options:	£7.95 per guest	£8.50 per guest

Prices subject to VAT @ 20%
Based on a minimum of 80 guests

Centerpiece Showstoppers...

Barbequed Sussex Pork

W/homemade cider, apple and sage sauce, smoked paprika and caramelised onion stuffing balls w/crispy crackling

Smoked Moroccan Style Lamb Shanks

Spiced with garlic and mint, served w/ a smoker sun-dried tomatoes sauce, sticky date and pomegranate glaze

Giant Rotisserie Chicken Shawarma

Served w/flame grilled Romero peppers, smoked paprika aioli and bourbon barbecue glaze

Smoked Whole Brisket Of Beef

With a nut and spice rub served w/chimichurri sauce

Hot Cedar Smoked Whole Trout

with chargrilled lemons, dill and fresh tartare hollandaise

King Oyster Mushroom Shawarma

Served w/flame grilled Romero peppers, smoked paprika aioli and bourbon glaze





Sides on the Grill...

Choose 2 options inc sliders & tacos

Balsamic meatball skewers

Smoked pulled pork w/ homemade bourbon glaze

Korean style pork ribs w/smashed cucumber pickle, spring onion kimchi slaw

Halloumi & Mediterranean vegetables skewers w/sweet chilli

Jamacian jerk chicken w/lime sour cream & chilli

Grilled sardines w/roast pepper and basil salsa

Cajun grilled sweet potato steaks w/coriander & lime (Vegan)

Smoked pulled jackfruit w/ homemade bourbon glaze (vegan)

Slider Burgers...

Served in homemade brioche buns

Smoked bacon and Monterey cheese burgers w/all the trimmings

Barbecue pulled pork, pickled red onion, rocket and herb salad

Sweet chilli glazed halloumi burgers w/smashed avocado

Vegan cheese burgers w/all the trimmings (Vegan)

Tacos...

Served in soft flour tortillas

Spicy pork 'al pastor'

Cajun Shrimp & avocado

Jackfruit 'carnitas' (vegan)

Paellas & Chillis...

Cooked fresh in giant outdoor paella pans

Ren's Classic Paella w/chicken & Chorizo

Seafood Paella w/prawns, green lip mussels & calamari

Vegeterian paella w/chargrilled ratatouille

Pulled beef chilli w/coriander, lime, sour cream & smashed avocado

Slow braised cowboy beans w/pancetta, topped w/crushed tortilla chips

All served w/smoked paprika rouille and salsa rojo

Salads & Accompaniments...

Choose 3 options

Roast new potatoes w/rosemary & sea salt

Chargrilled mexican style corn w/peri mayo, crumbles feta

Mixed baby leaf salad w/honey & mustard dressing

Creamy new potato & chive salad

Warm grain salad w/roast broccoli, garlic, chilli, lemon

Rainbow slaw w/chilli and lime vinaigrette

Pasta salad w/avocado dressing, sunblushed tomato & basil

Smokey roast veg & three bean salad w/rosemary oil, balsamic glaze

Fresh cornbread w/paprika garlic butter

Macaroni triple cheese

Watermelon, feta, rocket & mint





To Finish...

Either served sharing style at the table or individually plated

Ultimate S'mores

w/homemade cookies, marshmallow, chocolate and caramel sauce topped
w/toasted hazelnuts

Raspberry Meringues

W/fruit coulis and mint (gf)

Grilled Peach & Cinnamon Cobbler

w/granola crumble and fresh custard

Sticky Toffee Pudding

W/salted caramel sauce, clotted cream and smashed honeycomb

Lemon Posset

Served in mini James jars w/morello cherry compote & vanilla shortbread

Family Style Themes...

MEDICAN THEME

Showstopper...

Pulled Beef Brisket

Smoked overnight over coals with chipotle spices

or

Vegan Chilli

With black bean, sweet potatoes and peppers

On The Side...

Cajun 'dirty rice'

Mexican slaw with lime and chilli dressing

Smoked cheese, corn and chilli croquettes

Cherry tomato salsa, guacamole, lime and sour cream

Soft corn tortillas

INDIAN THEME

To Start...

Stack of poppadoms with all the trimmings

Pani Puri with spiced chick peas, green chilli chutney and tamarind jam

Tandoori prawns skewers

Main Event...

Slow braised lamb Rogan josh

Chicken korma with toasted cumin seeds and coconut

Chickpea, spinach and aubergine curry

Tandoori Panner

On The Side...

Steamed Rice , Onion Bhajis, Corriander Naan

Fresh Raitia, Mango chutney & Corriander Chutney

