



MURRAY & CO

CATERING MULTI-CUISINE FESTIVAL STYLE

HOG ROASTS AND BBQ

The chicken burgers were the best we
have ever had. The steak burgers were
to die for - perfect salads & friendly
service. See you in a month!

Nicki J. GM, CosctCo Avonmouth

2023

SPECIALISING IN MULTIPLE STYLES OF HIGH
QUALITY, STRAIGHT FORWARD CATERING AROUND
THE SOUTH WEST OF ENGLAND AND WALES.

PRIVATE, CORPORATE, WEDDINGS AND MORE

From 10 - 250 guests, from one off events to regular pop ups and staff gatherings, we have you covered.

Fully insured and licenced, RA's always available. All staff have Level 2 food hygiene or above and government allergen training.



ABOUT US

ANGUS MURRAY

LEONEL BARRADAS-MORRALES

Well into their late 40's. Leo and Angus work hard to bring you the best mobile catering for your guests. We love what we do and always have a bit of banter and a laugh.

Our shared love for Barri style pizzas means we never tire of making the best possible sourdough pizza in our wood fired oven.

Where possible, we use the finest local ingredients including Somerset Charcuterie's award winning range of salami and cured meat.



NEW FOR SUMMER '24

ARGENTINIAN LIVE EMBER COOKING

NB: THESE ARE THE MANUFACTURER'S PICTURES. WE'RE WAITING FOR
DELIVERY



POPULAR OPTIONS

Some ideas to get the ideas and taste buds going



WOOD SMOKED, CHARCOAL FED

We bring The Beast BBQ to you (or something smaller...) & cook some of our signature BBQ dishes for you and your guests. Streaks, steak burgers, chicken thighs, halloumi, veggie kebabs



THEMED

Greek heritage? Spanish? Italian? We can source the best ingredients for a taste of home. Gyros, kebabs, shish, shwarma – you name it, we can do it.



THE CAGED BEAST

New for 2024, we have a full Argentinian style parilla grill for some proper theatre. Using wood embers as the heat source, we bring it to you and will be there most of the day tending the fire, slow cooking lamb legs, whole pineapples, cumberland sausage and much, much more.



HOG & LAMB ROASTS

We have a reputation for the best crackling in the south west. Local, outdoor reared hog or lamb (SaltMarsh lamb is also available). Roasted low and slow for hours in one of our mobile roasters. We bring it to you and serve right off the bone

LETS MAKE A MENU

Lets get things sorted for you.



TRADITIONAL CHARCOAL BBQ

Burgers, chicken thighs, west country sausages, veggies cooked over the coals and served in a fresh white bap or baked ciabatta roll with home made coleslaw and leafy green salad



VEGETARIAN AND VEGAN OPTIONS

We use Beyond Meat® burgers - seriously delicious pea protein burgers that look, taste, cook and 'bleed' like a traditional burger.



ROASTS

Whole lambs, hogs, chickens with salads, sauces, cracking served in a fresh white bap or ciabatta roll with home made coleslaw, new potato salad, leafy green salad. Gravy on the side.



DESSERTS

In the season, we only use strawberries from Warren's Farms near cheddar. Juicy, sweet and delicious.

Belgian style waffles are also available, with cheesecake, carrot cake, brownies and many more.

OPTIONS

LET'S CHAT ABOUT MAKING YOUR EVENT PERSONAL



TRUSTED BY OUR CORPORATE CLIENTS



CONTACT US

CHOOSE CATERING FOR YOUR EVENT CAN BE STRESSFUL.
CONTACT US FOR A CHAT ABOUT IDEAS - NO HEAVY SALES
TACTICS OR COMMITMENT REQUIRED.

 07480 065 068

 07391 533438

 info@murrayscatering.co.uk

