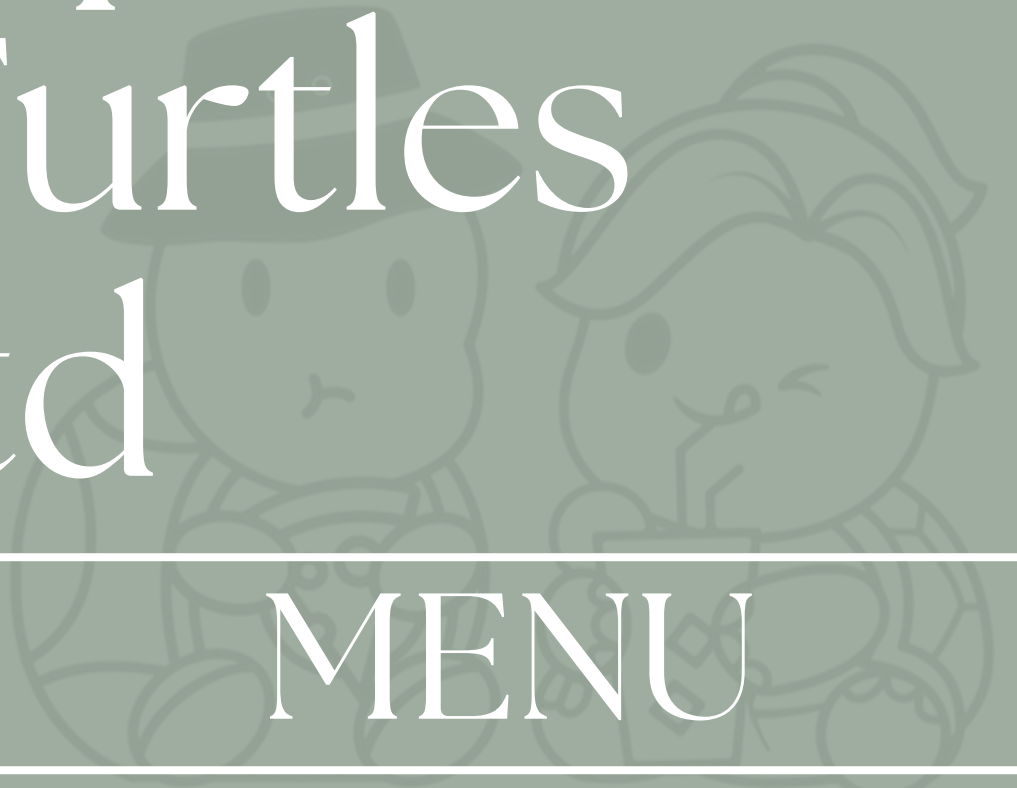


Two Tipsy Turtles Ltd



MENU

At Two Tipsy Turtles we keep things simple because great events shouldn't feel complicated. Our menus suit a mixed crowd and include proper vegetarian, vegan and gluten free options with smooth, reliable service.

We are completely upfront with clear pricing and no hidden costs or confusing packages. You tell us what you need and we deliver exactly what we've agreed.

Straightforward, honest and reliable, that's how we work.

PIZZA

INDIVIDUAL PIZZAS

Served straight from the horsebox -
easygoing street food style

Hand stretched pizzas prepared on site and served from our horsebox hatch for a relaxed, guest led experience. Each person receives their own freshly made pizza, keeping service smooth and ensuring everyone is well fed without formality.

All pizzas are served in their own 9 inch box with napkins and sauce available.

BUFFET

The Crowd Pleaser - relaxed buffet service

Freshly made, hand stretched pizzas cooked on site and served in a continuous buffet format. We slice and replenish pizzas throughout your serving window, giving guests the freedom to help themselves without queues or formality. It is a flexible, easygoing option that works perfectly for weddings, parties and evening food.

Pizzas are served on boards or in boxes depending on your setup, with napkins and sauce provided.

Pepperoni

A rich tomato base topped with mozzarella, cheddar and a generous helping of pepperoni.

Meat Feast

Packed with flavour. Pepperoni, chorizo, Parma ham and sausage layered over melted mozzarella and cheddar.

Veggie (V)

A fresh and colourful mix of peppers, onion and sweetcorn with a blend of mozzarella and cheddar.

Three Cheese (V)

A creamy and balanced combination of mozzarella, cheddar and Red Leicester for guests who prefer something simple but full of flavour.

Ham and Pineapple

A sweet and savoury favourite made with ham, pineapple and a blend of mozzarella and cheddar.

*Gluten free and vegan pizza bases are available on request. We take every reasonable step to minimise cross contamination, however our kitchens are not allergen free, so trace allergens may still be present.

HOG ROAST

FREE RANGE HOG ROAST

A whole pig slow roasted on site until the meat is tender and full of flavour. Served in soft baps with our own sage and onion stuffing, apple sauce and crispy crackling. A simple, generous option that always goes down well with guests.

POTATO SIDES

Choose One

Creamy Baked Potatoes

Thinly sliced potatoes baked with a mild, creamy sauce for a rich, warming side.

Roasted Baby Potatoes

(V) (GF) (VE)

Golden potatoes roasted with herbs for a crisp, earthy finish.

Buttered Potatoes

(V) (GF)

Soft baby potatoes tossed in butter and fresh chives.

Fries

(V) (GF) (VE)

A lighter, more casual side that works well for evening food or outdoor service.

SALAD SELECTION

Choose Two

Tomato and Mozzarella Salad

(V) (GF)

Ripe tomatoes and mozzarella with a light olive oil dressing and fresh herbs.

Creamy Coleslaw

(V) (GF)

Made fresh on site with crisp vegetables and a smooth, lightly tangy dressing.

Caesar Style Salad

Crisp lettuce with shaved cheese, croutons and a creamy garlic dressing.

Mixed Leaf Salad

(V) (GF) (VE)

Fresh leaves with peppers, cucumber and spring onions, finished with a simple house dressing.

VEGETARIAN & VEGAN

Garden Skewers (V)

Marinated vegetables grilled for flavour, served with wraps and a choice of tzatziki or sweet chilli dip.

BBQ Jackfruit Roll (VE)

Soft, smoky jackfruit folded into a warm roll with slaw for a hearty plant based alternative.

SMASH BURGERS

Whether you choose premium beef smash burgers or crispy breaded chicken, everything is cooked fresh on site and stacked in soft brioche buns for a bold, indulgent bite. Big flavour, zero hassle.

THE CLASSIC SMASH

Double smashed premium beef patties finished with melted cheese and stacked in a soft brioche bun. Simple, rich and ridiculously satisfying.

THE HOG STACK

A double beef smash burger topped with slow cooked pulled pork. Deep, savoury flavour with a soft brioche bun to soak it all up. A proper flavour bomb.

THE CLASSIC CHICKEN

Crispy breaded chicken tenders stacked in a soft brioche bun with lettuce, mayo and a light garnish. Simple, golden and always a crowd favourite.

HALLOUMI BURGER (V)

Grilled halloumi stacked in a brioche bun with lettuce and a choice of sauces.

A simple but satisfying option with a great salty crunch.

THE BACON STACK

Double patties layered with crispy bacon, melted cheese and fresh garnish inside a toasted brioche bun. A fuller, saltier hit for guests who want something bigger and bolder.

THE BRISKET MELT

Double smashed beef loaded with tender pulled brisket for a smoky, indulgent finish. Melted cheese, garnish and brioche complete the perfect heavy hitter.

THE HOT CHICKEN

Crispy breaded chicken tenders tossed in a spicy hot sauce, served in a brioche bun with cool lettuce and mayo to balance the heat. A perfect kick for guests who like it fiery.

VEGETARIAN BURGER (V)

A plant based patty served in a soft roll with cheese, garnish and sauces.

Works perfectly alongside the beef and chicken burgers.

*Vegan and gluten free bun options available on request. Please note, chicken tenders are not gluten free.

LOADED FRIES

Hot, crispy fries topped to order with bold flavours. Comfort food that always lands well and works with every menu.

PULLED PORK (GF)

Crispy fries topped with slow cooked pulled pork and finished with a rich BBQ drizzle.

PEPPERONI

A pizza inspired twist with melted cheese and crispy pepperoni.

BEEF BRISKET (GF)

Fries piled high with tender pulled brisket for a smoky, indulgent hit.

CHEESE (V) (GF)

Simple, gooey and satisfying with melted cheese and garnish.

SIDES

Our sides are designed to complement any main dish, giving guests extra choice without overcomplicating the menu.

FRIES (V) (VE) (GF)

Crispy, golden and lightly seasoned.

NACHOS (V) (GF)

Tortilla chips served with melted cheese and salsa.

MOZZARELLA STICKS (V)

Crispy coated mozzarella with a gooey centre.

CHICKEN NUGGETS

Crispy coated chicken pieces, a simple crowd favourite for adults and kids.

LATE NIGHT DELIGHTS

A simple favourite that always disappears fast. Thick cut bacon cooked fresh and served in soft rolls for an easy, comforting late night option that guests love.

DESERT

A simple favourite that always disappears fast. Thick cut bacon cooked fresh and served in soft rolls for an easy, comforting late night option that guests love.

Loaded Brownies

Chunks of brownie topped with chocolate sauce and whipped cream.
Perfect for guests who want something indulgent and easy to carry.

(V)

Mini Doughnuts

Soft bite sized doughnuts rolled in cinnamon sugar or served with chocolate dip.
Great for evening food and late night grazing.

(V)

Waffles

Crispy waffle served with sauces such as chocolate, caramel or strawberry.
Works brilliantly alongside coffee or hot chocolate.

(V)

Ice Cream

Soft Soft serve vanilla ice cream.
A low fuss option suited to all venues.

(V)

Biscoff Cheesecake

A creamy, caramel spiced cheesecake served with a buttery Biscoff crumb. Sweet, smooth and always one of the first desserts to disappear.