



Sussex caterers offering quality dining
for your wedding or event.



MIDSUSSEX
HOG ROAST



About us

We've been catering for 8 years across the South of England and Sussex with over 200 events in 2018, we have set ourselves high standards therefore take great pride when it comes to providing the best service and food for our customers. Our name suggest you'll find us only cooking up wonderful Hog Roasts, we can certainly do that and we pride ourselves on being very good at it, but as we've grown we've expanded our catering options from weddings to corporate functions, buffets, huge paellas and more. Cooking for meat lovers to vegetarians and vegans alike.

We know as well as anyone, the catering and dining side of events is a huge deal so our skilled and trained team work hard to make sure it goes without a hitch and will leave your guests feeling full and satisfied.



A passionate, dedicated and experienced team.

Our team are highly trained and reliable with years of experience behind them catering for events up to 1000 guests to smaller intimate gatherings. We can be on hand to arrange everything for your event from start to finish with friendly and helpful advice throughout and recommendations when it comes to hiring and venues. At your event we'll be smart, in uniform and eager to please and impress.



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Wedding Catering

With years of experience and hundreds of successful weddings behind us for small numbers or large number, in big kitchens or in really small ones we've experienced it all and our trained team will be there every step of the way to make sure everything goes to plan and the food and service is memorable, for only the right reasons - delicious tasty food served up to the highest standard.

We love to meet with our clients before to give them a tasting and discuss the type of meal you want, be it a sit down full table service meal or a buffet style - come and help yourself type of catering. We can help plan what catering equipment you might need if you are having a 'do it yourself' wedding' and are always happy to advise where we can in the build up to your day. If you have meal ideas in mind that are quite bespoke that's not a problem for us at all. We're at your service and our talented chefs aren't limited to what they can prepare.

Menu examples

Wedding Package 1

To start – served on stylish slate plates.

Butchers cocktail sausage honey mustard glaze | Shredded duck parcels with hoisin sauce | Tempura battered prawns with sweet chilli dip | Tomato bruschetta toast

The main course

Our famous slow-cooked Sussex hog roast cooked with smoked garlic. | Served with freshly baked ciabatta rolls | Buttery new potatoes, chives, fresh mint and parsley | Homemade spring onion coleslaw | Roasted vine ripened cherry tomato salad with balsamic glaze | Served in Jam jars a delicious apple and ale onion chutney | Hand blended applesauce and BBQ sauce.

For dessert

A choice of : Chocolate brownie served with Cornish sea salted caramel ice cream or lemon tart with raspberry coulis with a dusting of icing sugar.

Prices

We'll be able to provide a more accurate estimate based on your needs so let us know and we can provide a quote.

Menu examples

Wedding Package 2

To start

Roast beef Yorkshire puddings | Garlic mushroom toasts |
Mozzarella skewers

The main course

Slow cooked shoulder of pork | Beetroot and feta crockets | Warm
green bean salad with toasted pine nuts, vine ripened cherry tomato,
sage and onion stuffing balls finished with a light pork gravy.

For dessert

A choice of : Sticky toffee pudding with vanilla
clotted cream or vanilla ice cream

Prices

We'll be able to provide a more accurate estimate
based on your needs so let us know and we can
provide a quote.

Menu examples

Wedding Package 3

To start

Mini fish and chickpea rosti's | Asparagus wrapped in parma ham on toast | Chicken and chorizo skewers

The main course

Our handmade gourmet steak burgers served in a toasted brioche bun or a rustic white bap with crispy smoked bacon, beef tomato, gem lettuce, Monterey jack cheese | Skinny fries lightly seasoned with Cajun spice served in a mini basket | House slaw | Tabasco and cheese corn on the cob | Rocket and cherry tomato salad, selection of sauces

For dessert

Eaton mess cheese cake

Prices

We'll be able to provide a more accurate estimate based on your needs so let us know and we can provide a quote.

Menu examples

Wedding Package 4

To start

Roasted red pepper soup with parmesan crotons or Asparagus wrapped in parma ham with a free range poached egg and micro herbs.

The main course

Fillet of beef wellington wrapped in fresh puff pastry and filled with mushrooms or pate or a mushroom and sweet potato wellington.

Served with mini roasted rosemary potatoes, honey roasted parsnips, sweet and carrot puree, tender stem broccoli and beef sauce.

For dessert

A choice of : Eaton mess cheese cake or a winter crumble

Prices

We'll be able to provide a more accurate estimate based on your needs so let us know and we can provide a quote.

Menu examples

Wedding Package 5

To start

Sharing platters of cured meats, mixed olives and sun-dried tomatoes, humus and breads.

The main course

Whole lamb slowly cooked in our Moroccan marinade | Served with pitta bread, mango and lime salad. | Chick pea fruity cous cous, toasted pine nut and green bean salad. Greek salad and herby roasted potatoes.

For dessert

A choice of : Lemon posset with poppy seed shot bread biscuit or a spiced apple tart with vanilla cream.

Prices

We'll be able to provide a more accurate estimate based on your needs so let us know and we can provide a quote.



Hog & Lamb Roasts

As our name suggests Hog Roasting is one of our catering specialities. We've been doing it for years and have come up with what we think is a wonderful recipe full of flavour and melt in your mouth meat. We like to slowly cook hog roasts for 9- 10 hours. So the meat simply falls off the bones when carved. We cook our hog roast pigs on top of garlic, bay, onions and fresh thyme. But we can also do them with smokey marinades, and spicy seasonings.

We care about where our ingredients come from and like to keep it local and well sourced for our meats. Our Hogs come from one local independent farmer who rears only pigs. They are well looked after with plenty of room and fed on a great diet. We pick them for these reasons and their wonderful flavour.

Hog Roast Menu examples

We've put together a few examples of popular choices that have been enjoyed by guests over the years. These are of course fully bespoke and should you wish to make changes or grab elements from other examples we'd be happy to do so.

Pig and Bun Hog Roast

Slowly cooked locally sourced barn reared hogs cooked on bay leaves, garlic and thyme cooked for 10 hours covered in crackling

BBQ sauce and apple sauce | Delicious floured baps | Sage and onion stuffing

Tasty vegetarian options available to those who don't want meat.

Signature Hog Roast

Slowly cooked locally sourced barn reared hogs cooked on bay leaves, garlic and thyme cooked for 10 hours covered in crackling

Red onion and goats cheese crockets | Roasted vine tomatoes with balsamic glaze | Toasted pine nut and green bean salad | Home made spring onion coleslaw | Chick pea fruity couscous

Tasty vegetarian options available to those who don't want meat.

Hog Roast Menu examples

We've put together a few examples of popular choices that have been enjoyed by guests over the years. These are of course fully bespoke and should you wish to make changes or grab elements from other examples we'd be happy to do so.

Silver Hog Roast Menu

Slowly cooked locally sourced barn reared hogs cooked on bay leaves, garlic and thyme cooked for 10 hours covered in crackling

Choice of floured baps, ciabatta buns or brioche rolls | Home made spring onion coleslaw | Choice of either seasoned fries or mini roasted potatoes with rosemary | Sage and onion stuffing | BBQ sauce, apple sauce and onion chutney

Tasty vegetarian options available to those who don't want meat.

Gold Hog Roast Menu

Slowly cooked barn reared Sussex hog from our local supplier, cooked for 10 hours and seasoned with our smokey BBQ rub.

Glazed brioche buns | Seasoned curly fries or skin on fries | Roasted red pepper humous | Roasted on the vine cherry tomatoes seasoned with cracked black pepper and finished with balsamic glaze |

Baby leaf salad with cucumber batons and french dressing | Bowls of mixed olives and sun dried tomatoes

Tasty vegetarian options available to those who don't want meat.

Hog Roast Menu examples

We've put together a few examples of popular choices that have been enjoyed by guests over the years. These are of course fully bespoke and should you wish to make changes or grab elements from other examples we'd be happy to do so.

Platinum Hog Roast Menu

Slowly cooked barn reared Sussex hog from our local supplier, cooked for 10 hours and marinated in BBQ whiskey sauce.

Chunky seasoned chips | Buttered and seasoned corn on the cobs | Home made Mac N Cheese | Home made spring onion coleslaw | Roasted red pepper and sun-dried tomato salad | Spicy piri piri chicken wings | Dressed beef tomatoes with olive oil, red onion and balsamic glaze

Tasty vegetarian options available to those who don't want meat.

Lamb Roast Menu examples

Just the smell of a slow cooking lamb is enough to get the mouth watering and our locally sourced lamb won't disappoint. We offer a wide range of options from a whole lamb to a shoulder or a leg. All options come marinated with wonderful flavours and a great selection of side dishes to keep your guests happy and full.

Moroccan Lamb Roast Menu

Slowly cooked Sussex Lamb marinated with our famous Moroccan marinade

Pitta breads | Mango and lime salad | Roasted red pepper humous | Chick pea falafel | Moroccan style couscous | Mixed olives and sun-dried tomatoes

Well thought out delicious vegetarian options available for those not wanting meat.

Lamb Roast Silver Menu

Slowly roasted Sussex lamb cooked whole with rosemary and thyme

Wraps or ciabatta rolls | Minted new potatoes with sea salt garlic and parsley | Home made slaw | Baby leaf dressed salad leaves

Well thought out delicious vegetarian options available for those not wanting meat.

Lamb Roast Menu examples

Just the smell of a slow cooking lamb is enough to get the mouth watering and our locally sourced lamb won't disappoint. We offer a wide range of options from a whole lamb to a shoulder or a leg. All options come marinated with wonderful flavours and a great selection of side dishes to keep your guests happy and full.

Lamb Roast Gold Menu

Slowly roasted Sussex lamb cooked whole with rosemary and thyme

Wraps or focaccia breads | Minted new potatoes with sea salt garlic and parsley | Home made slaw | Baby leaf dressed salad leaves | Mixed olives | Buttered corn on the cobs

Well thought out delicious vegetarian options available for those not wanting meat.

Slow cooked Lamb Shanks

Our specially seasoned and slow cooked Sussex lamb shank.

Buttery mustard mash or crispy roast potatoes | Pea and mint puree | Roasted tarragon carrots | Green beans | Stuffing | Red wine sauce

Well thought out delicious vegetarian options available for those not wanting meat.



BBQ catering & events

There's nothing quite like the smell and taste of food cooked on a BBQ. We've been barbecuing at events and functions both big and small cooking a wide selection of delicious meats, fish and vegetables making sure all your hungry guests are catered for and well fed. We have all the equipment and come prepared and ready to wow your guests with professional looking and great tasting barbecued food.

Only the best quality meats and produce will do.

We believe the secret to a great BBQ is using the best meats and ingredients. We buy all our meat locally and having been using the same great suppliers for years so we know your going to get great quality each time.

Menu examples

We've put together a few examples of popular choices that have been enjoyed by guests over the years. These are of course fully bespoke and should you wish to make changes or grab elements from other examples we'd be happy to do so.

Butchers Special BBQ

Gourmet steak burgers | Butchers sausages | 2 day marinated very fresh and tasty chicken thighs with garlic, lime and Cajun spice | Brioche buns with cheddar cheese slices and gherkins |

Home made spring onion coleslaw | Baby leaf salad with tomatoes and cucumbers | BBQ sauce, tomato sauce and onion chutney

Tasty cooked vegetarian options available to those who don't want meat.

Gold BBQ Catering Package

Gourmet steak burgers | Butchers sausages | Cajun chicken breasts marinated for two days | Lamb kofta with mint yoghurt sauce | Brioche buns with cheddar cheese slices and gherkins | Home made spring onion coleslaw | Greek salad | Chick pea cous cous | Green bean salad | BBQ sauce, tomato sauce and onion chutney

Tasty cooked vegetarian options available to those who don't want meat.

Menu examples

We've put together a few examples of popular choices that have been enjoyed by guests over the years. These are of course fully bespoke and should you wish to make changes or grab elements from other examples we'd be happy to do so.

Platinum BBQ Catering Package

Gourmet steak burgers | Butchers sausages | Marinated BBQ pork ribs | Lamb kofta with mint yoghurt sauce | Marinated Chicken tikka breasts | Brioche buns with cheddar cheese slices and gherkins | Home made spring onion coleslaw | Buttered corn on the cobs | Baby leaf dressed salad | Red pepper humus | Olives and sun-dried tomatoes | BBQ sauce, tomato sauce, Onion chutney, mustard, garlic mayonnaise

Tasty cooked vegetarian options available to those who don't want meat such as halloumi burgers, stuffed peppers, vegetable sticks, deep filled Mediterranean vegetable quiche.

Signature BBQ Catering Package

Gourmet steak burgers | Pulled BBQ pork | Garlic and Thyme chicken thighs | Glazed brioche buns | Green bean and pine nut salad | Garlic mushrooms | Roasted pepper salad | BBQ sauce, tomato sauce and onion chutney

Tasty cooked vegetarian options available to those who don't want meat.

Menu examples

We've put together a few examples of popular choices that have been enjoyed by guests over the years. These are of course fully bespoke and should you wish to make changes or grab elements from other examples we'd be happy to do so.

Platinum BBQ Catering Package

Gourmet steak burgers | Butchers sausages | Marinated BBQ pork ribs | Lamb kofta with mint yoghurt sauce | Marinated Chicken tikka breasts | Brioche buns with cheddar cheese slices and gherkins | Home made spring onion coleslaw | Buttered corn on the cobs | Baby leaf dressed salad | Red pepper humus | Olives and sun-dried tomatoes | BBQ sauce, tomato sauce, Onion chutney, mustard, garlic mayonnaise

Tasty cooked vegetarian options available to those who don't want meat such as halloumi burgers, stuffed peppers, vegetable sticks, deep filled Mediterranean vegetable quiche.

Signature BBQ Catering Package

Gourmet steak burgers | Pulled BBQ pork | Garlic and Thyme chicken thighs | Glazed brioche buns | Green bean and pine nut salad | Garlic mushrooms | Roasted pepper salad | BBQ sauce, tomato sauce and onion chutney

Tasty cooked vegetarian options available to those who don't want meat.

Menu examples

We've put together a few examples of popular choices that have been enjoyed by guests over the years. These are of course fully bespoke and should you wish to make changes or grab elements from other examples we'd be happy to do so.

Midsussex Hog Roast BBQ special

Gourmet steak burgers in brioche buns | King prawn with lime and coriander | Rosemary and smoked garlic lamb chops | Calamari with tartar sauce | Chicken kebabs | Onion rings and Fries | Baby leaf salad with dressing

Tasty cooked vegetarian options available to those who don't want meat.

Vegetable and vegan BBQ options

Halloumi burgers with roasted peppers onions and cajun spice | Roasted red pepper and tomato com-pot with baked wedges | Deep filled Mediterranean vegetable quiche | Vegetable skewers | Vegan curry with tofu | Macaroni cheese | Vegetable burgers



Buffet Catering

Buffets are perfect for the evenings during wedding celebrations or at any event wanting platter style foods to feed your hungry guests.

All of our buffet platters are handmade and fresh using only the best local ingredients.

We are more than happy to advise you when it comes to how much food you'll need for the number of guests and what are usually popular choices. We can do anything from Tapas or Mexican style foods to luxury well presented buffets.

You name it we can do it! We love to meet with our clients before to offer a tasting at our unit in Sussex to discuss the type of buffet catering you want and sample our tasty ideas.

Menu examples

We've put together a few examples of popular choices that have been enjoyed by our guests over the years. These are of course fully bespoke and should you wish to make changes or grab elements from other examples we'd be happy to do so. Our options are not limited to just these suggestions.

Buffet suggestion 1

Home made sausage rolls | Selection of fresh sandwiches | Crudités and dips platter | Pork Pies | Homemade quiche | Fresh green salads | Crisps

Buffet suggestion 2

Home made sausage rolls | Fresh sandwiches and wraps | Fresh Cheese straws | Cocktail Sausages | BBQ Chicken wings | Chicken drumsticks | Choice of Victoria sponge and Carrot cake

Buffet suggestion 3

Home made sausage rolls | Fresh sandwiches and wraps | Vol au vents | Homemade quiche | Red onion and goats cheese tarts | Tomato and Mozzarella salad | Crudités and dips platter | Scotch Eggs | Chocolate Brownies

Buffet suggestion 4

Indian Selection platter | Lamb Kofta's | Hot chicken tikka platter | Bombay potato | Chutneys | Naan Breads | Mini poppadoms | Fresh Fruit salad

Buffet suggestion 5

Selection of cured meats | Selection of cheeses | Mixture of Italian breads | Hummus | Crudités and dips platter | Olives | Sun-dried tomato and Mozzarella

Buffet platter examples

We've put together a few examples of popular choices that have been enjoyed by our guests over the years. These are of course fully bespoke and should you wish to make changes or grab elements from other examples we'd be happy to do so. Our options are not limited to just these suggestions.

Greek Platter Suggestion

Feta | Pitta, Falafel | Mint Yogurt | Hummus | Roast Peppers | Olives

Sharing Board Suggestion

Sharing Board Selection of Rustic Bread | Flavoured Butters | Oils | Olives

Fish Platter suggestion

Salt and Pepper Squid | Beetroot | Cured Salmon | Prawn and Crayfish Cocktail | Selsey Crab

Tapas Platter suggestion

Chorizo | Potatas bravas | Garlic and Chilli Prawns | Fresh breads | Olives.

Other suggestions

Whole Baked Rosemary and Honey Camembert, Toast & Chutney

Prosciutto, Salami, Duck Rillettes, Pork Terrine, Gherkins, Chutney



Private fine dining

Our experienced and talented chefs can work with you to come up with a fantastic menu that means you can concentrate on enjoying yourself while a delicious meal is prepared for you.

Our chefs can work from your kitchen no matter the size without intrusion or disturbance leaving everything clean and tidy and guests fully satisfied with.

3 or 4 course meals that look great and taste wonderful

We have a specially set up catering unit near Hassocks that allows us to prepare all our food fresh and in a clean environment meaning we can cater for the needs of your guests before hand and then finish the cooking at your home or venue.



Corporate Catering

Are you looking for a great team of caterers to provide delicious food for your corporate event be it a Christmas or summer party? Maybe you're looking to host a product launch, a team training day or a conference event?

Perhaps you just need a small selection of buffet food be it for breakfast, lunch or dinner? Our experienced chefs can provide a wide variety of options and menu ideas for what your guests.

Delivered on time and prepared to perfection.

We have a specially set up catering unit near Hassocks that allows us to prepare all our food fresh and in a clean environment meaning we can cater for the needs of your guests before hand if your event requires an early start or for big numbers and our fleet of vans allows us to bring it to where you need it.



Big Pan Paella Catering

We love making our big pan paella's. The colours, the smells the fresh ingredients and the taste make this an ever more popular party dining dish. We've got a wide selection of authentic large paella pans to allow us to cater for a huge number of guests cooked in the classic Spanish way.

Full of flavour and great ingredients

Our paella's cater for all our guests be that a tasty vegetarian paella or a fresh fish paella packed with prawns, mussels and clams from our local supplier or a delicious meat paella with chicken and chorizo. We like to serve these with a selection of delicious and freshly baked bread.

Menu examples

Below are a selection of the Paella dishes we like to offer. Of course our options are not limited to just these suggestions.

Platinum Mixed Paella

Chicken, chorizo, shellfish, olives, sun-dried tomatoes, peppers, onions, bomba rice, saffron, fresh parsley, lemons and limes

Fish Paella

Freshly sourced from our fish supplier Prawns, clams, mussels, squid, bomba rice, saffron, peppers, onions, Fresh parsley, lemons and limes

Mixed Paella

Chicken, shellfish, bomba rice, saffron, peppers, onions, fresh parsley, lemons and limes

Vegetable Paella

Sun-dried tomatoes, cherry tomatoes, courgettes, peppers, red onions, olives, bomba rice, saffron, fresh parsley, lemons and limes



Street Food catering

Trendy, popular and delicious, street food has a real buzz about it at the moment and with loads of competition out there you have to be good to stand out and we aim to do just that.

A perfect style of outdoor cooking and catering for parties and gatherings and one we have a great passion for. Think slow cooked marinated pulled pork, spiced chicken breasts and wings, spare ribs, Mexican cuisine, nachos and our very special chilli beef cooked in our own secret recipe.

Our foods are packed with flavour and we've got plenty of package options to suit your needs, including salads, coleslaws and great vegetarian options as well as good quality paper plates, napkins and cutlery.

Menu examples

We've put together a few examples of popular choices that have been enjoyed by guests over the years. These are of course fully bespoke and should you wish to make changes or grab elements from other examples we'd be happy to do so.

Menu Suggestion 1

Slow cooked BBQ ribs | BBQ marinated pulled pork seasoned with paprika | Garlic and lemon chicken thighs | curly fries | salads | coleslaw | paper plates, forks and napkins. Tasty vegetarian options available to those who don't want meat.

Menu Suggestion 2

Slow cooked ribs of beef | Piri piri chicken drumsticks | Cajun spiced potato wedges | Macaroni cheese | Garlic focaccia bread, | paper plates, forks and napkins. Tasty vegetarian options available to those who don't want meat.

Menu Suggestion 3 - Our famous chilli

3 day marinated BBQ beef chilli served with nachos | salsa | sour cream and cheese | cajun chicken breasts | Lemon chicken breasts | Jacket potato skin wedges | Roasted pepper and sun-dried tomato salad | paper plates, forks and napkins

Menu Suggestion 4

Jumbo hot dog sausages served with a range of chilli, mustard and fried onions and jalapeños served in a white hot dog roll | Home made chilli burgers with sour cream | Guacamole | cone of deep fried salt and pepper calamari | Roasted red pepper salad | paper plates, forks and napkins

Menu examples

We've put together a few examples of popular choices that have been enjoyed by guests over the years. These are of course fully bespoke and should you wish to make changes or grab elements from other examples we'd be happy to do so.

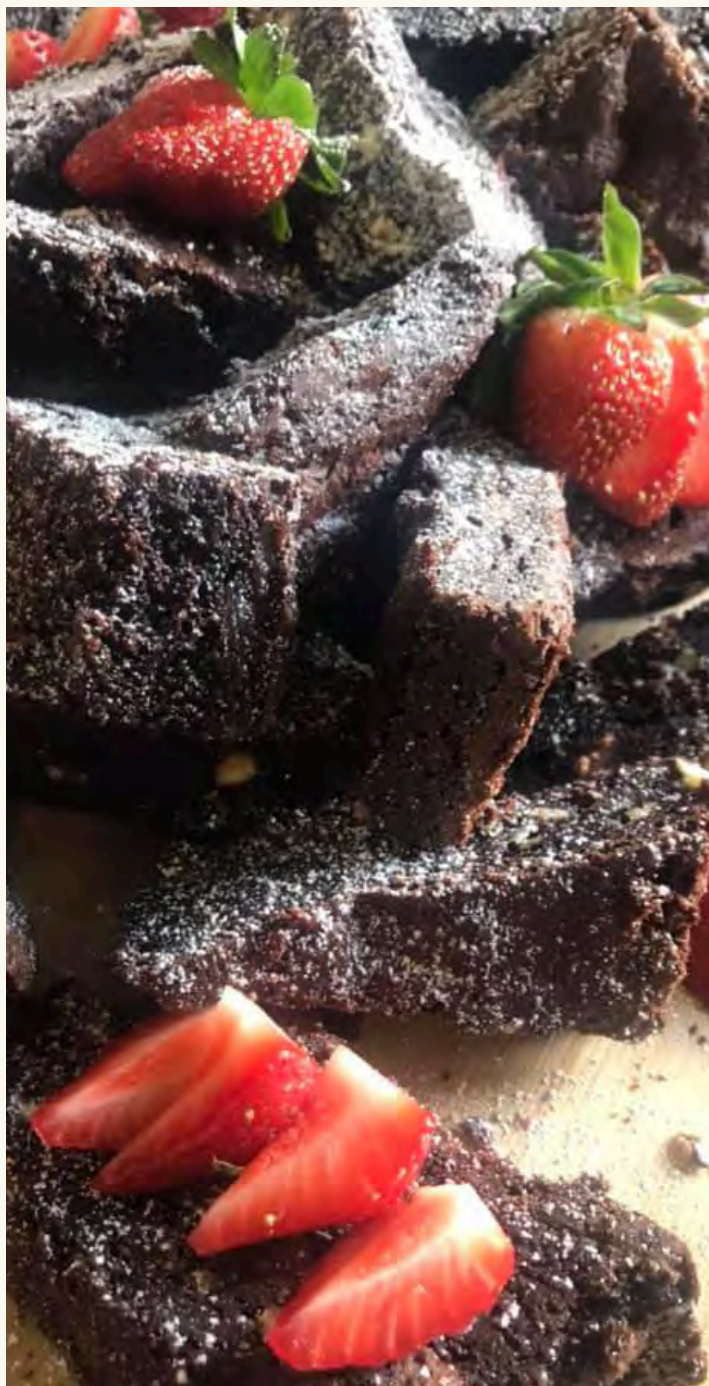
Cheesecakes

The perfect dessert to serve after your main course. We've been baking cheesecakes for as long as we can remember and have some great flavour suggestions including; Baked New York cheesecake | Caramel and pecan nut cheesecake | Strawberry cheesecake | Eton Mess Cheesecake

American Desserts

Big and filling - everyone loves these. Impress your guests with some of our great tasty options from; Belgian Chocolate waffles with Belgian chocolate sauce | American style pancakes with maple and/ or mixed berries | Selection of ice creams and Belgian chocolate sauce.





Desserts

Do you have a sweet tooth? We sure do.

We've been fans of puddings for as long as we can remember and love to cook and prepare them.

If you are after something chocolatey, fruity, heavy or light we can put together a mixture of beautifully presented and fantastic tasting desserts for your wedding, party, corporate event or whatever you might need some food for.

Brownies, Pies, tarts and cakes

All our desserts are homemade and presented with beautiful garnishes be it fresh coulis, creams or custard. Whether they are presented on high quality disposables, stylish slates or china crockery they will always look good and taste delicious.



Extras and additional ideas

We've shown you a snippet of the types of catering we offer.

The following pages show a wide and varied selection of added extras that can be added to packages or used for your event or function.

Chicken dishes

Cajun chicken breast with lime and garlic £2.50 per person

Lemon and Thyme chicken thighs £2.30 per person

Chicken Tikka wings £2 per person

Spicy Chicken thighs £2.30 per person

Spatchcock piri piri chicken £3 per person

Chinese chicken drumsticks £1.50 per person

Ultimate chicken burgers with rocket, cheddar slice, smokey mayo, bacon £5 per person

Chicken Satay £2 per person

Cajun chicken burgers with gem lettuce and served with smoked bacon and brioche buns

Hickory BBQ pulled chicken with roasted red onions

Home made breaded chicken and thyme steaks

Hot and spicy buffalo chicken wings

Beef dishes

Slow cooked whiskey BBQ sauce beef brisket

Minute steaks with fresh herbs and spices

Mexican hand made beef burgers made with cumin and paprika

Sirloin of beef sealed and cooked with fresh thyme

Roast topside of beef

BBQ beef mice wraps with peppers and onions

Slow cooked beef and ale pie

Paprika Beef stroganoff

Rib of beef slowly cooked with garlic

Lamb dishes

Slowly cooked lamb legs with rosemary and garlic

Lamb chops with smoked garlic and paprika

Lamb kofta with pittas

Tikka Shoulder of lamb

Lamb kebabs with roasted pepper and onion and coriander

Lamb and feta meatballs

Pulled lamb pittas with coriander salad

Lamb kebab skewers

Pork dishes

Slowly cooked shoulder of pork with hickory bbq sauce

Slow cooked Pork belly with garlic and Thyme

Slow cooked BBQ sauce pork belly bites

Slowly cooked shoulder of pork with sage and herbs

Pulled pork with Cajun and garlic

BBQ pulled pork wraps with red onions

Slowly cooked pork ribs with BBQ sauce

Old English style pork ribs with English herbs

Pork chops with smoked paprika

Pork and apple burgers

Mac N cheese with bbq pulled pork

Fresh Fish dishes

Mini battered cod and chips cones

Freshly battered cod with home made chips and mushy peas

Sussex Smokeys – smoked haddock in a delicious cheese sauce

Poached or pan fried salmon with hollandaise sauce

Baked whole salmon dressed with dill and almonds

King prawns with coriander, lime and butter

Smoked mackerel with home made salsa

Tempura battered prawns with sweet chilli dip

Fish goujons with tartar sauce

Fresh Salad Dishes

Tomato and buffalo mozzarella finished with basil and fresh olive oil

Avocado and crispy bacon green salad

Greek salad with feta and olives

Roasted mixed peppers

Halloumi cheese with parma ham and balsamic glaze

Apple and Walnut salad

Beef tomatoes and Red onion with balsamic glaze

Green bean and pine nut salad

Moroccan fruity cous cous

Roasted Vegetable cous cous

Spicy Vegetable cous cous

Pasta Dishes

Pesto pasta

Pine nut and olive oil pasta

Greek salad with feta and olives

Sun blushed tomatoes with fresh penne pasta

Basil Roasted Mediterranean pasta

Apple and Walnut salad

Meatballs with traditional Ragu and spaghetti

Home made veggie lasagne

Home made beef lasagne

Wild mushroom and white wine pasta

Smokey bacon and chilli pasta

Potato Dishes

Potato Wedges finished with cajun spice

Potato Dauphinoise cooked with cream garlic and fresh thyme

Skinny fries seasoned with sea salt and cracked black pepper

Triple cooked chips seasoned with sea salt

Curly fries

Jacket Potatoes

Jumbo Wedges

Skin on Stealth fries

Sweet Potato fries

Quiche Dishes

Roasted red pepper and goats cheese

Deep filled Mediterranean vegetable

Smokey bacon, cheese and red onion

Broccoli and stilton

Cheese and sun-dried tomato

Chicken tikka and tomato

Jumbo Wedges

Greek style with feta and olives

Roasted squash and feta