



BBQ's

Our Cinders BBQ cooks to perfection! Seasoned and well maintained, it gives of a delicious authentic BBQ flavour. Our delicious BBQ's feature locally produced sausages, seafood and beautiful meats marinated in mouth-watering homemade marinades, sauces and rubs. Teaming up our beautiful fresh salads and amazing array of side dishes to accompany, a H&A BBQ will most certainly be an occasion to remember whatever the weather.



The BBQ Banquet

(minimum 85 guests)

All served with a selection of breads, rolls, brioche buns and accompanying sauces.

- Pork & black pepper sausages, served with beer braised onions
- Exmoor Beef burgers with Applewood smoked cheddar, sliced tomato, lettuce & red onion
- Seared minute steaks marinated in chilli, garlic & fresh mixed herb oil
- Chicken drum sticks with tikka marinade
- Spiced lamb koftas with pitta bread & tzaki dressing
- King prawns with chilli, lime & coriander marinade
- Whole BBQ mackerel served with celeriac mayonnaise
- Homemade Vegan jack fruit & beetroot burgers, served with vegan slaw (on request)
- Sticky BBQ Tofu (on request).

Salads to accompany :

- Garden salad
- Homemade slaw
- Sweet potato salad, crumbled feta, beetroot, pinenuts & toasted seeds with cucumber shavings
- Tabbouleh salad with fresh mint, parsley, spring onion, cucumber & cherry tomatoes, fresh citrus dressing.

BBQ Menu One

All served with a selection of breads, rolls, brioche buns and accompanying sauces.

- Exmoor beef burgers with apple wood smoked cheddar, sliced tomato, lettuce & red onion
- Old English pork sausage with beer braised onions
- Cajun chicken drum sticks
- Griddled halloumi with Mediterranean vegetables.

Salads to accompany:

- New potato salad, vinaigrette dressing, parsley & spring onion
- Homemade slaw
- Garden salad.

BBQ Menu Two

All served with a selection of breads, rolls, brioche buns and accompanying sauces:

- Minted lamb burgers with crumbled feta & tzaki
- Smokey maple foot long sausages with smoked dirty beans
- Charred BBQ brisket
- King prawns with chilli, lime & coriander marinade
- Middle Eastern style chicken kebabs with garlic & chilli sauce

Salads to accompany:

- Fattoush salad, Levantine salad made with toasted pieces of pitta, combined with mixed vegetables & tomatoes with a light & fresh herb dressing
- Moroccan style cous cous with chick peas & sultanas in our own spice blend with sweet mango dressing
- Homemade slaw
- New potato salad, vinaigrette dressing, parsley & spring onion.

BBQ Vegan & Vegetarian options

Vegan options available on request.

- Homemade Vegan jack fruit & beetroot burgers, served with vegan slaw in a brioche bun
- Sticky BBQ tofu
- Vegetable Kebabs with basil oil dressing.

Salads & sides can be adapted to suit dietary requirements on request.



Contact us:

To discuss your requirements, please email or call Helen at H&A Catering. helen@hacatering.biz or call 07580 255 791.

hacatering.biz