



Bespoke Barbecues

Sample Menu

Prime cut Beef burger, swiss cheese and brioche bun

Piri Piri Hot dog with sauerkraut

Chargrilled chicken and pineapple skewers

Slow roasted Pork belly, glazed peaches and cider apple sauce

Coriander and lime falafel, pickled fennel, brioche bun (vegan)

All options available with caramelised balsamic onions

X3 options chosen £15 pp (children £10 pp)

X5 options chosen £22.50 pp

Full salad bar available including homemade pickles,
relishes, chutneys and sauces £3.50 pp

At bespoke catering events we create menus for you
and we cater for any dietary/allergy requirements

A surcharge of £120 is applicable for James to personally cook at your event

Bespoke catering events is unique.

We can start with a blank canvas and create an event just for you.

Call James on 07504 069222

jamescrossman85@gmail.com

