



## *Bespoke Barbecues*

### Sample Menu

Prime cut Beef burger, swiss cheese and brioche bun  
New York Style Hot dog with crispy onions and american mustard  
Chargrilled chicken and chorizo skewers  
Slow roasted Pork belly, glazed peaches and cider apple sauce  
Coriander and lime falafel, pickled fennel, brioche bun (vegan)  
Spiced cauliflower steak with Morrocan cous cous (vegan)

X3 options chosen £17.50pp + vat (children £10pp + vat)  
X5 options chosen £25.00pp + vat

Full salad bar available including homemade pickles,  
relishes, chutneys and sauces £4.50pp + vat

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

A surcharge of £150 is applicable for James to personally cook at your event. This  
also includes staff, crockery and cutlery.

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](mailto:jamescrossman85@gmail.com)**

