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# BARBECUE & FEASTING

*Summer style sharing and feasting*



## BUILD YOUR FEAST

*Just how you like it.*

1

A selection of;

MAIN EVENT X 2

SUMMER SALADS X 2

PUDDING X 1

£40 Per Person

2

A selection of;

STARTER PLATTERS X 1

MAIN EVENT X 2

SUMMER SALADS X 3

PUDDING X 2

£50 Per Person

3

A selection of;

STARTER PLATTERS X 2

MAIN EVENT X 3

SUMMER SALADS X 4

PUDDING X 2

£60 Per Person

Have you considered circulating some canapés and free flowing cocktail(s) of your choice? Add this on.

£1000 +VAT minimum spend





# OUR BIG GREEN EGG

## NOT JUST A BARBECUE

*Our Summer way of cooking.*

Our 'Big Green Egg XL' is part of our team in the Summer, if you haven't come across one, prepare to be amazed! It's quite the showstopper... not only an impressive barbecue but also a smokery, pizza oven and bakery.

...Pretty much a fully fledged sous chef, it allows us to showcase an enormous spread of dishes, all of which stem from the embers of the Egg.

Depending on your menu choices we will let you know whether the Egg is needed at your party on the day or at our HQ for preparation.

Either way, if you would like the Egg at your event as a theatrical centrepiece, please ask. Or if you already have a barbecue, that's fine too, let us know!





# TO START

*Large platters are presented to share and enjoy .*

## GRAZING BOARDS OF;

### Local Antipasti :

- Local Breads
- Olive Oil & Balsamic
- Cured Meats
- Local Cheeses
- Marinated Olives
- Artichokes
- Sundried Tomatoes
- A selection of Nuts
- Grapes and Crudities

### Mediterranean Mezé (v):

- Flatbreads and Pitta
- Chickpea Hummus
- Beetroot Hummus
- Avocado Hummus
- Tabbouleh
- Fresh Crudities
- Falafel
- Marinated Olives
- Fresh figs

★

\*A £20 supplement per guest for seafood

\*A £10 supplement per guest for sushi

### Seafood Platter\* :

- Fresh Lobster Tails
- Dressed Dorset Crab
- Langoustines and Prawns
- Macneil's Smoked Salmon
- Crayfish
- Fresh Breads
- Lemon Wedges
- Dipping Sauces

Seafood will vary based on local availability and season

### Sushi Platter\* :

- salmon nigiri
- king prawn nigiri
- inari nigiri
- cucumber hosomaki
- salmon hosomaki
- seafood stick and cucumber inside-out rolls
- salmon and avocado inside-out rolls

Includes soy sauce, pickled ginger and wasabi





# CHICKEN

*Everything tastes great from the BBQ!*

## THE MAIN EVENT

Barbecued Spatchcock Chicken with a Moroccan spice rub

Lemon & Thyme Chicken Drumsticks

Sweet and Smokey Butterfly Chicken Breast

Ginger, Honey & Soy Chicken Thighs

Peanut and Sesame Chicken Skewers

Cajun Spiced Chicken Wings with Sour Cream and Chive

Barbecued Hoisin Chicken Skewers with Smashed Cucumber

Barbecued Miso Poussin with Lemon, Garlic and Chilli

Chicken Satay with Peanut Sauce





# BEEF

*If you've never experienced the utter joy a barbecued steak can bring to your taste buds, you've been missing out on one of life's great carnivorous pleasures.*

## THE MAIN EVENT

Gourmet Beef Burgers

Chargrilled Sirloin Steaks

Beef Short Rib with Sweet, Sticky Siracha Glaze

Cold Platters of Rare Sirloin

Seared Fillet of Beef

Ribeye Steak with Watercress Salsa Verde

Asian-style Barbecued Beef Short Ribs

Barbecued Tomahawk Steak with Miso and Tarragon Salsa Verde

## Sauces

Chimichurri

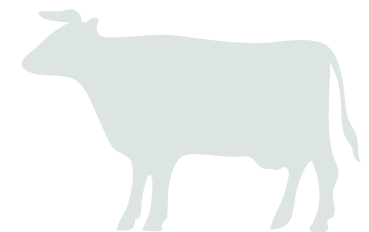
Chilli Smoked Ketchup

Truffle Mayonnaise

Homemade Sticky Sweet Chilli Jam

Tartare Sauce

Watercress Salsa Verde





# LAMB

*Everything tastes great from the BBQ!*



## THE MAIN EVENT

Butterfly Leg of Lamb, spiced Dukkah and Mint Yogurt

Harissa Lamb Chops, Tahini, Mint and Yoghurt Dip

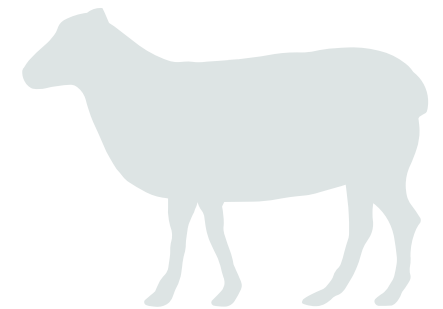
Low 'n slow smoked Lamb shoulder with Mint and Wild Garlic Oil

Oxfordshire Lamb Burgers

Barbecued Lamb Leg with Courgettes, Peas, Broad Beans, Kohlrabi and Fennel

Spiced Lamb cutlets with Mint Chutney

Moroccan Spiced Lamb Kebabs





# PORK

*Everything tastes great from the BBQ!*

## THE MAIN EVENT

Slow Cooked Belly Pork with Chimichurri

Gloucestershire Old Spot Pork, Leek and Apple Sausages

Teriyaki Pork Ribs

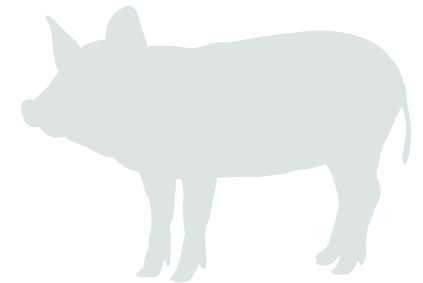
Pulled Pork Burgers with Asian Slaw

Pork Chops on the Bone with Spiced Apple and Pear Chutney

Roasted and Grilled Pork Ribs with Quince Glaze

Barbecued Apple and Boursin-stuffed Pork Fillet

Barbecued Pork Shoulder Steaks with Smoked Apple Sauce







# FROM THE SEA

*Everything tastes great from the BBQ!*

## THE MAIN EVENT

Fresh Fish;

Scottish Salmon

Whole Rainbow Trout

Grilled Whole Mackerel

Seared Tuna Steaks

Chilli and Lemon Sardines

All served with;

- Fresh Breads

- Lemon & Dipping Sauces

\*Seafood Platters of;

- Fresh Lobster Tails

- Dressed Dorset Crab

- Langoustines and Prawns

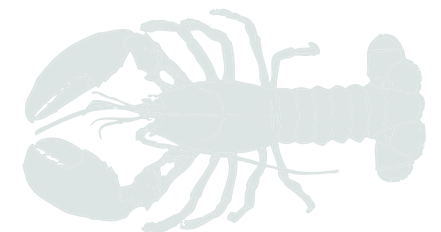
- Cornish Oysters

- Cockles and Mussels

- Crayfish

\*£45 per guest supplement

(All Fish will vary based on local availability and season)





# VEGETARIAN

*Everything tastes great from the BBQ!*

## THE MAIN EVENT

Watermelon with Halloumi and Lime-Pickled Red Onions

Roasted Vegetable Kebabs

Stuffed Red Peppers with Cauliflower Cous Cous

Asparagus Spears with Rapeseed Mayonnaise

Barbecued Hispi Cabbage with Miso Butter and Goma Dressing

Barbecued Broccoli with Smoked Satay Sauce, Charred Lime & Coriander

Tamarind, Teriyaki and Chilli Oil Barbecued Aubergine

Barbecued Hasselback Butternut Squash with Sage Salsa Verde

Grilled Mushrooms with Rosemary, Garlic and Soy Butter

Charred Cauliflower Steaks with

Lentil-Stuffed Courgettes with Ricotta and Fresh Mint Sauce





# SUMMER SALADS

*Add some zing to your summer soiree with a spread of gorgeous summer salads, perfect alongside a sharing platter of BBQ'ed meat or fish.*

**Tumbling Tomato & Burrata**  
Fresh Basil, Pine Nuts, Confit  
Garlic

**Green Bean & Shitake Mushroom**  
Lemon, Hazelnut Aged Balsamic

**Sweet Potato & Pecan**  
Quinoa, Spring Onion, Lime

**Butternut Squash & Goats Cheese**  
Sage, Hazelnut, Lemon

**Garden Pea & Edamame**  
Smoked Lardons, Tahini, Greek  
Yoghurt

**Roquefort & Candied Walnut**  
Charred Pepper, Thyme, Lemon

**Roasted Cauliflower, Pomegranate  
& Cumin**  
Parsley, Tarragon & Mint

**Roasted Mediterranean Vegetables**  
Garden Pesto Dressing

**Watermelon**  
Mint, Feta Cheese

**Garden Herb Slaw**  
Radish, Garden Herbs

**Garden Fresh Leaf Salad**  
French Vinaigrette

**Classic Caesar**  
Boquerones, Bacon, Ciabatta, Cos

**Traditional Greek Salad**  
Feta, Pepper, Olive, Lemon,  
Oregano

**Crunchy Kale & Chickpea**  
Tahini, Grape, Parmesan





# PUDDINGS

*Large platters are presented to share and enjoy to each table, or can be presented as a beautiful buffet.*

## TO FINISH

White Chocolate & Pistachio Meringue Roulade

Platters of Chocolate Brownies

Mango, Peach and Passionfruit Pavlova

Fresh Fruit Salad

Rhubarb and Elderflower Tart

Lemon Meringue Tartlets

Chocolate and Peanut Butter Torte

New York Style Cheesecake (Vanilla or White Chocolate/Raspberry)

Chocolate and Raspberry Pavlova

Traditional Sherry Trifle

A selection of Macarons

Homemade Jam Doughnuts

Eton Mess



Served on Sharing Platters to the table





# CONTACT US

Please feel free to call or email us to discuss your event and menu ideas. We would love to hear from you.

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**OXFORD**  
*Events*

Phone or Whatsapp: +44 (0)7510 608301

Email: [info@oxfordeventscompany.co.uk](mailto:info@oxfordeventscompany.co.uk)

[www.oxfordeventscompany.co.uk](http://www.oxfordeventscompany.co.uk)

