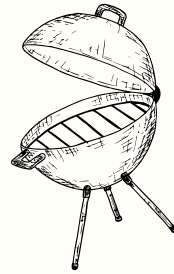




BBQ MENU

FROM THE GRILL



VITTLE AND SWIG
EVENT CATERING

Free Range Chicken Thighs, Sesame & Cola BBQ Glaze, Blue
Cheese Ranch

Chicken Yakitori Skewers, Gochujang & Honey

Spatchcock Poussin, Preserved Lemon & Sumac

Scotch Beef Sliders, Raclette Cheese, Truffle Mayo & Pickles

Slow Cooked & Smoked Scotch Brisket, V&S BBQ Glaze

Dry Aged Scotch Ribeye Steak, Chimichurri £5 Supplement

V&S Made Hotdogs, Brioche Buns, Sweet Relish, Honey Mustard

Lamb Skewers, Urfa Chilli, Yoghurt Dressing

Taco DIY Bar,

Skirt Steak, Avocado, Pico De Gallo, Pink Onions, Chipotle Ranch,
Corn Tortillas, Lime

King Prawn Yakitori, Lime & Coriander

Hand Dived Scallops, Chorizo Butter & BBQ Pineapple Salsa
£2 Supplement

BBQ Mackerel, Satay Dressing & Asian Sesame Salad

BBQ Salmon 'Pastrami'

Red Thai Jack Fruit & Tofu 'Halloumi' Skewers

BBQ Aubergine Steak, Salsa Verde

Ultimate V&S Mushroom Slider, V Cheese, Truffle Mayo & Pickles

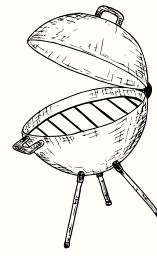
Please Inform Us Of Any Dietary
Most Dishes Can Be Adapted For Allergies & Dietary Requirements





BBQ MENU

SALADS & SIDES



VITTLE AND SWIG
EVENT CATERING

Smoky Boston BBQ Beans, Pancetta

Purple Potato Salad, Crispy Shallots & Herb Mayonnaise

BBQ Asparagus, Wild Garlic Pesto, Parmesan & Lemon

Orzo Pasta Salad, Sun Blushed Tomato & Chives

Orzo Pasta, Grilled Mediterranean Vegetables, Chives & Pesto Rosso V

Red Cabbage Slaw, Buttermilk Dressing, Peanuts & Apple

Corn Ribs, Gochujang Mayonnaise

Summer Green Salad, Courgette, Peas, Broad Beans,

Lemon Dressing, Feta & Pumpkin Seeds

'Hold The Cabbage' Carrot, Fennel & Radish, Ponzu & Sesame Dressing V

Classic Caesar Salad, Baby Gem, Garlic Croutons,

Aged Parmesan, Anchovy

Heritage Tomato Salad, Mozzarella, Red Onion, Super Green Pesto

Bashed Cucumbers, Chilli Crisp, Sesame Oil, Coriander V

Quinoa Tabbouleh, Broad Beans & Lemon V

BBQ Sweetcorn, Cherry Tomato, Red Onion, Tomato Tapenade V

Stracciatella Salad, Grilled Peaches, Tomato, Rocket & Apple Balsamic

Beetroot, Baby Spinach, Walnut & Carrot Salad, Zhoug Dressing V

Kentish New Potatoes, Crispy Garlic & Capers, Shallots & Mint V

Please Choose 3 From The Grill & 4 Sides

See Our Pudding Table Menu For Options

Please Inform Us Of Any Dietary

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