



General Information

Founded in 2009 by Mark Albray and John Underhill
We are an event catering company specialising in bespoke BBQ's and Hog Roasts for any occasion, we can help you plan and manage all your food and beverage requirements for your event.

Please contact us for free consultation and quotation.

Hog Roast menu options (Minimum 65 people)

Menu options 1-3 include service equipment and staff to serve from a buffet and clear away; We can also supply plated table service, Beverage service, plates, cutlery, linen and other equipment and service requirements.

BBQ menu options (Minimum 50 people) (Smaller numbers catered for on quotation)

Menu options 1-3 include service equipment and staff to serve from a buffet and clear away, We can also supply plated table service, beverage service, plates, cutlery, linen and other equipment and service requirements.

There are many other BBQ and Hog roast options available from equipment hire with delivery packages to full banqueting service, please enquire for more details.



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NEW FOREST
BBQ
COMPANY

BBQ MENU
One
£17 per person

These set price menu options include one portion of each item per person, staffed buffet service and clearing of tables

Locally produced New Forest Sausages 

6 oz. Shappen Butcher, New Forest Beef Burgers 
Piri Piri BBQ Chicken pieces

Caramelised Onions with fresh herbs
Griddled Corn on the Cob

Mediterranean vegetable Brochettes with Thyme and Garlic Olive Oil
(Vegetarian Option)

New Potato, Shallot and Chive salad
Baby mixed market salad leaves
Homemade fruity Coleslaw

Giant Summer Berry Pavlova, Chantilly Cream, Raspberry sauce 

Or

Cut fresh fruits with Milk Chocolate sauce and dipping Skewers

Served with a selection of Burley Baker rustic breads and floured baps,
flavored oils, dressings and condiments.

NEW FOREST
BBQ
COMPANY

BBQ MENU
Two
£20 per person

Locally reared sticky BBQ Pork ribs



6 oz Farm assured New Forest Beef Burgers



Locally produced New Forest Sausages



Spicy Lamb Kofta Kebabs

Caramelised Onions with fresh Herbs

Mediterranean Vegetable Brochettes with Thyme and Garlic Olive Oil
(Vegetarian Option)

Buffalo Mozzarella, plum Tomato and Red Onion salad

Baby mixed Market salad leaves

New Potato, Shallot and Chive salad

Handmade fruity Coleslaw

Giant Summer Berry Pavlova, Chantilly Cream, Raspberry sauce



Or

Cut fresh Fruits with Milk Chocolate sauce and dipping skewers

Served with a selection of Burley Baker rustic breads and floured baps,
flavored oils, dressings and condiments.



BBQ MENU
Three
£25

Piri Piri BBQ Chicken pieces
6 oz Dorset Gammon Steak, fresh griddled Pineapple
Seared Seafood Brochettes (Sustainable Tuna, Salmon and Tiger Prawns)
Spicy Lamb Kofta Kebabs
Choice of Farm assured New Forest Beef Burgers or Sausages 
Griddled Corn on the Cob
Mediterranean Vegetable Brochettes with Thyme and Garlic Olive Oil
(Vegetarian Option)

Buffalo Mozzarella, Plum Tomato and Red Onion Salad
Mediterranean Fusilli Pasta Salad
Baby mixed Market Salad leaves
Fresh handmade fruity Coleslaw

Giant Summer Berry Pavlova, Chantilly Cream, Raspberry sauce 

Or

Cut fresh Fruits with Milk Chocolate sauce and dipping skewers
Served with a selection of Burley Baker rustic breads and floured baps,
flavored oils, dressings and condiments.



BESPOKE MENU

Piri Piri BBQ Chicken pieces

Butterfly Chicken Supreme in Cajun spices

Chicken Brochettes in Tikka Marinade

Plain seasoned Chicken Drumsticks

Wings of fire

New Forest Venison Burgers 

Lamb Kebabs in Honey, Mint and Rosemary

Spicy Lamb Kofta Kebabs

Barnsley Lamb chops in Mustard and Horseradish marinade

Lamb Cutlets 

6oz Dorset Gammon Steak with fresh griddled Pineapple Pieces

Pork chops with Honey and New Forest Snake Catcher Cider 

Sticky BBQ local Farm Pork ribs 

Locally produced New Forest Sausage selection 
(Please inquire for flavours and styles)

6/8oz Shappen Butcher New Forest Beef Burgers 



All the Beef we supply is minimum 28-day aged Farm assured southern cattle.

All supplied at current Market price, please inquire for further details.

Sirloin, Rump, T-bone, Fillet, Rib 

Other cuts available, Steaks and whole cuts

All our Seafood is seasonal and fresh wherever possible supplied direct from local Fishermen and markets, please inquire for availability

Tiger Prawns, Garlic dressing

Salmon

Sea bass

Tuna

Skate

Mixed Seafood Brochettes (Tuna, Salmon, Tiger Prawns)

Vegetarian & Vegan

Mediterranean Vegetable Brochettes, with Garlic and Thyme Olive Oil

Vegetable Burgers and Sausages

Griddled Corn on the Cob

Large Flat Field Mushrooms, Garlic & Halloumi

Why not spice up your BBQ with one of the many flavours from our spice rack

Tikka, Cajun spice, Coconut Chilli and Coriander, Honey Garlic and Rosemary, Jamaican Jerk, Piri Piri, Sticky BBQ Marinade, Cumin Spring Onion and Ginger, Satay and many more!!

Handmade Salads

Baby mixed Market leaves

Handmade fruity Coleslaw

New Potato, Shallot and Chive

Mediterranean Fusilli Pasta, with blushed Tomato and torn Basil

Buffalo Mozzarella, plum Tomato and red Onion

Buffalo Mozzarella, plum Tomato and Avocado

Curried Rice salad, with Sultana and Raisins

Caesar Salad

Beetroot Salad

Roasted Vegetable, blushed Tomato and toasted Pine nut, Herb dressing

Handmade Desserts

Double Chocolate Brownies

Fresh cut Fruits with Milk Chocolate sauce and dipping Skewers

Giant Summer Berry Pavlova, Chantilly cream, Raspberry sauce 

Selection of handmade Cheesecakes

Choux Pastry Buns with Vanilla Cream and Chocolate sauce

Selection of Lyburn and Continental Cheeses, Crackers, Celery and Grapes 



**HOG ROAST
Menu One
£11 per person**

These set price menu options include one portion of each item per person, staffed buffet service and clearing of tables

Farm assured New Forest Pig, Crackled to perfection 

Handmade Stuffing

Served in Burley Baker floured baps with condiments and handmade Burley Cider farm Apple sauce.



**HOG ROAST
Menu Two
£18 per person**

Farm assured New Forest Pig, Crackled to perfection 

Handmade Stuffing

New potato, Shallot and Chive Salad
Baby mixed Market leaves
Handmade fruity Coleslaw

Cut fresh fruits with Milk Chocolate sauce and dipping skewers

Or

Giant Summer berry Pavlova, Chantilly Cream and Raspberry sauce



Served with a selection of Burley Baker rustic breads and floured baps,
flavored oils, dressings, condiments, and handmade Burley Cider farm
Apple sauce.



**HOG ROAST
Menu Three
£20 per person**

Farm assured New Forest Pig, Crackled to perfection 

Handmade Stuffing

New Potato, Shallot and Chive Salad

Baby mixed Market leaves

Handmade fruity Coleslaw

Mediterranean Fusilli Pasta with blushed Tomato and torn Basil

Giant Summer berry Pavlova, Chantilly Cream, Raspberry sauce 


Or

Cut fresh fruits with Milk Chocolate sauce and dipping Skewers

Served with a selection of Burley Baker rustic breads and floured baps,
flavored oils, dressings, condiments, and handmade Burley Cider farm
Apple sauce.



**Spit Roasted Local Lamb
(Minimum 50 persons and price on request)**

Roasted New Forest Lamb 
Filled with Herb and Apricot Stuffing, Basted in Mustard, Garlic, Honey
and Rosemary

Mint Sauce, Redcurrant Jelly and Pommery Mustard

Salads and desserts as Hog Roast options

Served with a selection of Burley Baker rustic breads and floured baps,
flavored oils, dressings, condiments.



Canapés Menu £9

Price per person is for four Canapés and includes service of selected Canapés

Scottish Smoked Salmon, Buckwheat Blini, Horseradish Cream

Szechuan Carpaccio of Beef, Crouton, Truffle Oil 

Satay Chicken Skewers, Satay dipping Sauce

Chicken Tikka, Mini Poppadum, Mango Chutney
Tomato & Basil Bruschetta

New Forest Sausage, Mustard Mash, Onion Confit 
Mini Caprice Salad Spoons

Smoked Trout, Potato Salad, Wild Rocket 

Fillet Beef Skewers, Soy & Honey Glaze, Chili Dipping Sauce 

Mini Prawn Cocktail in Baby Gem Salad

Roasted Mediterranean Vegetables, Basil Crouton

Greek Salad Spoons

Duck Liver Parfait, Grape Chutney, Melba Toast

Porcini Risotto Cake

Figs wrapped in Parma Ham



New Forest BBQ Company is a proud member of the 'New Forest Marque'



The 'New Forest Marque' provides a recognisable sign to help you easily identify where local produce has been used. This means that you can choose produce that has been grown, reared, caught or produced within the New Forest area with reassuringly stringent standards having been met, plus low food miles. Find out more at <https://www.newforestmarque.co.uk>

Full terms and conditions are available on request, prices and menus subject to change without prior notice unless confirmed in writing.

Marque produce as shown on our menus cannot always be supplied due to seasonality, You will be notified on booking if items are not available.



East Dorset district council 2017/19