



## 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; We can supply plated table service, Beverage service, plates, cutlery, linen and other equipment and service requirements.

### **BBQ options (Minimum 50 people, smaller numbers catered for on quotation)**

Menu options 1-3 include service equipment and staff to serve from a buffet; We can 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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**BBQ MENU**  
**One**  
**£20 per person**

**These set price menu options include one portion of each item per person and staffed buffet service.**

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  
Fresh homemade fruity Coleslaw

Served with a selection of Breads and Rolls, flavored Oils, Dressings and  
Condiments

**BBQ MENU**  
**Two**  
**£25 Per person**

Locally reared sticky BBQ Pork Ribs 

Spicy Lamb Kofta Kebabs

6 oz. Shappen Butcher, New Forest Beef Burgers 

Locally produced New Forest Sausages 

Caramelised Onions with fresh Herbs

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

Giant Summer Berry Pavlova, Chantilly Cream, Raspberry sauce 

**Or**

Cut fresh fruits with Milk Chocolate sauce and dipping Skewers.

Buffalo Mozzarella, Plum Tomato and Red Onion Salad  
Baby mixed Market Salad leaves  
New Potato, Shallot and Chive salad  
Fresh Homemade fruity Coleslaw

Served with a selection of Breads and Rolls, flavoured Oils, Dressings  
and Condiments



**BBQ MENU**  
**Three**  
**£30 per person**

Piri Piri BBQ Chicken pieces

6 oz Dorset Gammon Steak, served with fresh griddled Pineapple.

Seared Seafood Brochettes (Sustainable Tuna, Salmon and Tiger Prawns)

Spicy Lamb Kofta Kebabs

Choice of 6 oz. Shappen Butcher, New Forest Beef Burgers or Shappen Sausages 

Griddled Corn on the Cob  
Mediterranean Vegetable Brochettes with Thyme and Garlic Olive Oil (Vegetarian Option)

Giant Summer Berry Pavlova, Chantilly Cream, Raspberry sauce   
Cut fresh Fruits with Milk Chocolate sauce and dipping Skewers.

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

Served with a Selection of Breads and Rolls, flavoured 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 

Our soon to be famous Sticky BBQ Local Farm Pork Ribs 


Locally produced Shappen Butcher, 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 direct from local Farms.**

**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  
Diver caught Scallops in the shell.  
Salmon, Aioli  
Sea bass  
Tuna  
Skate  
Mixed Seafood Brochettes (Tuna, Salmon, Tiger Prawns)

#### **Vegetarian Choices**

Mediterranean Vegetable Brochettes, with Garlic and Thyme Olive Oil  
Veggie Burgers and Sausages  
Griddled Corn on the Cob  
Large Flat Field Mushrooms, Garlic Butter and Aioli

#### **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!!

NEW FOREST  
**BBQ**  
COMPANY

**Homemade Salads**

Baby mixed Market leaves  
Fresh Homemade fruity Coleslaw  
New Potato, Shallot and Chive  
Mediterranean Fusilli Pasta, with blushed Tomato and torn Basil  
Moroccan Cous Cous  
Buffalo Mozzarella, Plum Tomato and Red Onion  
Buffalo Mozzarella, Plum Tomato and Avocado  
Curried Rice Salad, with Sultana and Raisins  
Caesar Salad  
Fresh Beetroot Salad  
Roasted Vegetable, blushed Tomato and toasted Pine Nut, Herb dressing

**Homemade Desserts**

Double Chocolate Brownies  
Fresh cut Fruits with Milk Chocolate sauce and dipping Skewers  
Giant Summer Berry Pavlova, Chantilly Cream, Raspberry sauce   
Selection of Homemade Cheesecakes  
Choux Pastry Buns with Vanilla Cream and Chocolate sauce  
Selection of local and Continental Cheeses served on Oak with  
Crackers, Celery and Grapes 





**HOG ROAST  
Menu One  
From £11 per person**

**These set price menu options include one portion of each item per person and staffed buffet service.**

100lb Farm assured New Forest Pig, Cracked to perfection 

Handmade Stuffing

Baby mixed leaf salad

Served in a floured bap, with condiments and handmade Burley cider farm apple sauce.



**HOG ROAST**  
**Menu Two**  
**£15**

**These set price menu options include one portion of each item per person, staffed buffet service.**

100lb Farm assured New Forest Pig, Crackled to perfection 

Homemade Stuffing

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

Served with a selection of Burley baker breads and rolls, flavored oils, dressings, condiments, and handmade Burley cider farm apple sauce.



**HOG ROAST  
Menu Three  
£20**

100lb Farm assured New Forest Pig, Cracked to perfection



Homemade Stuffing

New Potato, Shallot and Chive Salad

Baby mixed Market leaves

Homemade 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 breads and rolls, 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 Rustic Breads, flavored Oils, Dressings and  
Condiments



## Canapés Menu £10

**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 Poppadom, 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.





Full terms and conditions are available on request, Prices and Menus subject to change without prior notice unless confirmed.

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>.

