



General Information

Founded in 2009

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.

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.

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.

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

From £25 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

From £30 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

From £35 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
Falafel & Spinach Patties

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
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

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 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, Crackled to perfection 

Handmade Stuffing

Baby mixed leaf salad

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



HOG ROAST Menu Two

From £18 per person

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 

Handmade Stuffing

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

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



HOG ROAST Menu Three

From £25 per person

100lb Farm assured New Forest Pig, Crackled to perfection 

Handmade 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 local baker breads and rolls, flavored oils, dressings, condiments, and handmade apple sauce.



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

Roasted New Forest Lamb 

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 From £10 per person

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>.

