



OUR FOOD

Here's a selection of our most loved dishes. However we appreciate every event is unique and special and we work closely with all of our clients to create a menu that's the perfect fit for their needs.

HAM AND CHEESE CROQUETAS

Smoked ham, Gruyere and Cheddar cheese with a tomato chilli jam and mustard mayo dip

BUFFALO CHICKEN WINGS

24 hour marinated with pickled celery, topped with chives and a blue cheese yoghurt

HOMEMADE SAUSAGE ROLLS

With a homemade tomato ketchup

BROMLEY BAD BOY CHEESEBURGER

Handmade chuck steak patty in a mustard crust, smoked bacon, pickled red onion, cheese, lettuce, pickles, chipotle mayo, ketchup, brioche bun

FRAZZLE BUTTERMILK FRIED CHICKEN BURGER

24 hour marinated, coated in herbs, spices and Frazzles, pickles, lettuce, chipotle mayo, brioche bun

BEEF MAC N CHEESE

With 3 cheeses topped with low and slow beef brisket, spring onion and a homemade boozy BBQ sauce

ANGRY FRIES

Freshly cooked fries topped with low and slow beef brisket, cheese, spring onion and a choice of ketchup, chipotle mayo, hot sauce and homemade boozy BBQ sauce

PERI PERI HALLOUMI BURGER WITH CITRUS SLAW (V)

24 hour marinated with fresh tomatoes, zingy slaw, spinach, brioche bun

BLACK BEAN BURGER WITH DAIRY FREE SLAW (VG)

Infused with paprika, cumin, chilli, topped with pickled red onion, brioche bun

LUXURY LAMB KEBAB

Marinated Welsh lamb, pickled red onion, sunshine salad, feta, harissa yoghurt, flatbread

GOURMET HOTDOGS

New York style, maple glazed with mustardy onions, deep fried pickled jalapeños with a blue cheese and buffalo sauce

MEAT BALLS

Pork and beef, buttermilk mash, crispy onions, jam, pickled cucumber, beer gravy

ULTIMATE CHILLI

Cuts of steak and pork belly, ancho chillies, pancetta, chocolate, couscous, sour cream and avocado crema

'MEAT' BALLS (V AND VG)

Lentils, spinach, carrot and pine nuts in a harissa infused tomato sauce

BUTTERNUT SQUASH CURRY (V)

With spiced parsnip crisps, coriander and Jalapeño salsa, flatbread