



TWICKENHAM



BARBECUE PACKAGES

Touch Line BBQ

From the Pit

Cooked on Kamado-style ceramic barbecue over white hot charcoal and beech wood

30 day matured beef pattie
Brioche bun

Moving mountain burger (VE)
Seeded vegan bun

Twickenham house rub chicken thighs
Garlic mayonnaise, brioche bun

BBQ smoked pulled pork
Apple slaw, flavoured bun

Cold Counter

Baby leaf summer salad

Twickenham Mighty slaw

Monterey jack cheese

Condiments, sauces and house pickles

Garlic butter roasted ciabatta

Dessert

Individual ice cream tubs

Black coconut, classic strawberry vegan chocolate (VE) cookie dough, in and tonic, salted caramel, Moophoria, vegan vanilla (VE)

£38.00 per menu, per person

*All requirements must be pre-ordered five working days before the event.
All prices are exclusive of VAT*

(V) Vegetarian (NGCI) Non Gluten Containing Ingredient (VE) Vegan



Halfway Line BBQ

From the Pit

Cooked on Kamado-style ceramic barbecue over white hot charcoal and beech wood

30 day matured beef pattie

Brioche bun

Twickenham house rub chicken thighs

Garlic mayonnaise, brioche bun

BBQ Smoked pulled pork

Apple slaw, flavoured bun

Moving mountain burger (VE)

Seeded vegan bun

Cold Counter

Baby leaf summer salad

Twickenham Mighty slaw

Monterey jack cheese

Condiments, sauces and house pickles

Garlic butter roasted ciabatta

Wood fired oven

Cooked live in wood fired stone pizza oven

Sourdough pizza

- Cured Italian meats
- Fire roasted red pepper, goats cheese and rocket

Ras el hanout spiced lamb Kofta

Moroccan spiced ground lamb mince, Mediterranean vegetables

Dessert

Individual ice cream tubs

Black coconut, classic strawberry vegan chocolate (VE) cookie dough, in and tonic, salted caramel, Moophoria, vegan vanilla (VE)

£47.00 per menu, per person

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(V) Vegetarian

(NGCI) Non Gluten Containing Ingredient

(VE) Vegan



22 Metre Line Line BBQ

From the Pit

Cooked on Kamado-style ceramic barbecue over white hot charcoal and beechwood

16hr smoked brisket burger

Colston Bassett Stilton, pickled English radish, potato bun

Double cheeseburger pattie

Pickled baby cucumber, TW1 burger sauce, charred brioche bun

IPA brined rotisserie chicken

Pancetta, potato salad

House hot sauce marinated chicken wings

Thyme and garlic marinated vegetables (V)

seasoned halloumi

Moving mountain burger (VE)

Seeded vegan bun

Cold Counter

Baby leaf summer salad

Twickenham Mighty slaw

Monterey jack cheese

Condiments, sauces and house pickles

Garlic butter roasted ciabatta

Wood fired oven

Cooked live in wood fired stone pizza oven

Sourdough pizza

- Cured Italian meats

- Fire roasted red pepper, goats cheese and rocket

Ras el hanout spiced lamb

Kofta Moroccan spiced ground lamb mince, Mediterranean vegetables

Dessert

Individual ice cream tubs

Black coconut, classic strawberry vegan chocolate (VE) cookie dough, in and tonic, salted caramel, Moophoria, vegan vanilla (VE)

Barbecue baked S'mores

Graham crackers, chocolate and marshmallow

£62.00 per menu, per person

All requirements must be pre-ordered five working days before the event.

All prices are exclusive of VAT

(V) Vegetarian

(NGCI) Non Gluten Containing Ingredient

(VE) Vegan

