



We pride ourselves on the quality of our ingredients by using local trusted suppliers. Our menu caters for vegans and vegetarians and include a host of healthy options.

If you can't see what you are looking for, simply ask us to create a bespoke menu specifically for your event.

Burgers

All of our burgers are served in light demi brioche buns

Classic

6oz brisket and skirt beef patty, gouda cheese, sweet pickles, salad, house burger sauce

Rocket Burger

6oz brisket and skirt beef patty, mature cheddar cheese, red onion chutney and rocket

Cajun Chicken

Chicken breast with Cajun spices, crisp lettuce and seasoned mayonnaise

Spicy Bean

Mixed beans, coriander and lime patty with pico de gallo (Vv)

Halloumi and Guacamole

Grilled halloumi, tomato, lettuce, seasoned mayonnaise and guacamole butter (V)

Grills

Meat

Honey Chicken

Boneless chicken in a sticky soy, honey and sesame glaze with fresh coriander and sesame seeds

Tandoori Chicken

Chicken breast skewers in chilli, garlic, ginger and Indian spiced yogurt marinade with curry leaf

Red and Blue Wings

Buffalo chicken wings in our house seasoning tossed in Franks hot sauce with a spring onion and blue cheese

BBQ Maple Ribs

Whole rack of baby back pork ribs with a maple and BBQ glaze

Sausages

A BBQ staple. British sausages made by our local artisan butcher served with ketchup, American mustard, Mrs Balls chutney and white rolls

Butter Rump Steak

3oz cut of beef rump steak grilled on the BBQ and finished with a rosemary, thyme, lemon and garlic butter with Maldon sea salt

Gin Lamb Cutlets

Lamb cutlets with juniper, Worcestershire sauce, mustard and a splash of gin

Lamb Kofta

Minced lamb with fresh coriander, mint, garlic and riata

Vegan and Vegetarian

Risotto Peppers

Peppers stuffed with classic Italian risotto (V)

Pineapple Satay Skewers

Peppers, onion, courgette, aubergine and pineapple skewers with peanut sauce (V)

Mexican Corn

Cobs of corn with lime, mint and red chilli with fresh lemon and rapeseed oil (Vv)

Balsamic Mushrooms

Portobello mushroom with mozzarella and balsamic reduction (V)

Lemon Chilly Halloumi

Grilled halloumi slices finished with fresh red chilli, fresh lemon, black pepper and red chilli (V)

Zucchini with Mint Salsa

BBQ'd zucchini with a tomato, chilli and mint salsa (Vv)

Fish

Harissa Salmon

Whole side of salmon in a Moroccan style spiced rub with lime

Lemon Grass and Ginger Sea Bass

Sea bass fillets with soy, sesame, ginger and lemon grass

(please pre-order your seabass with a member of our team. This dish is preferably cooked to order at your event)

Sides and Salads

Lemon and Garlic Rigatoni

Rigatoni pasta, fresh crushed garlic, lashings of fresh lemon, grated cheddar and olive oil (Vv)

Asparagus and Bean

Green bean, borlotti beans, spinach and asparagus with sesame and chilli (Vv)

Shepherds Salad

Tomato, cucumber, onion and red pepper with sumac, garlic and lemon (Vv)

Sweet Potato and Feta

Roast sweet potato, baby new potato, feta and rocket with a honey and lemon dressing (V)

Potato and Chive

Baby potato, chive and thyme in a mayonnaise and cider vinegar dressing (V)

Classic Greek Salad

Kalamata olives, feta, cucumber, kos lettuce, tomato, red onion, oregano with lemon, olive oil and balsamic reduction (V)

Tomato and Avocado

Baby tomato, cucumber and avocado, fresh corn and black pepper with fresh lemon and rapeseed oil (Vv)

House coleslaw

White cabbage, carrot and onion with seasoned mayonnaise and cider vinegar dressing (V)

All of our salads can be made vegan. Please speak to a member of our team.

To Finish

Summer Berry Mess

Mixed summer berries with crushed meringue, cream and berry compote
(V)

Classic Lemon Tart

Baked lemon egg custard tart with summer berry compote (V)

Kaffir Panna Cotta

Classic panna cotta infused with kaffir lime leaf with tropical fruit salad

Cherry and Walnut Brownie

Our signature dessert. Cherry and walnut brownie with vanilla mascarpone and seasonal berries (V)

BBQ and Staff Charges

All of our BBQ dishes are cooked fresh at your event

Our BBQs include high quality biodegradable plates, cutlery and napkins
and chef

Please speak to us about china, linen and cutlery hire

Burger, 2 grills, 3 sides £19+VAT

Burger, 3 grills, 3 sides £22+VAT

Burger, 3 grills, 3 sides, 1 dessert £26+VAT

Waiting and Event Staff £13ph+VAT

A minimum order of 30 persons is required

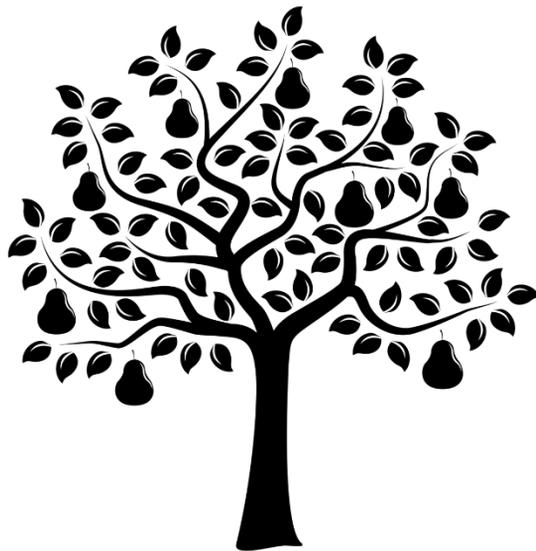
For catering enquires please
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The Catering Team

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Piptree Catering