

THE ULTIMATE SMOKEHOUSE BANQUET

Price:£75.00

Bold flavours, slow-smoked meats and generous sharing platters come together to create the ultimate barbecue-inspired wedding feast. Perfect for couples looking for a relaxed, festival-style atmosphere without compromising on quality.

CANAPÉS

- Korean Fried Chicken – Sticky gochujang glaze and toasted sesame.
- BBQ Burnt Ends – Slow-smoked beef with bourbon BBQ glaze.
- Mini Pulled Pork Slider – Creamy apple slaw and brioche bun.
- Crispy Halloumi (V) – Hot honey and cracked black pepper.
- Sweetcorn Fritter (V) – Chipotle aioli and coriander.

FROM THE SMOKER

- Twelve-Hour Smoked Beef Brisket – House barbecue glaze.
- Maple & Mustard Pork Belly – Slow cooked with crispy crackling.
- Peri Peri Fire Chicken – Flame grilled with citrus and herbs.
- Vegetarian Option Charred Cauliflower Steak (VG) – Romesco sauce, toasted hazelnuts and salsa verde.

SEASONAL SIDES

- Loaded Garlic Butter New Potatoes• Charred Corn with Herb Butter• Baby Gem Caesar Salad• Rustic Panzanella Salad• Freshly Baked Bread Rolls• Smoked Garlic Mayo & House BBQ Sauce

Our Smokehouse Banquet delivers generous portions, incredible flavours and an unforgettable interactive dining experience.