

BBQ's

Our BBQ's are perfect for summer evenings with friends. We use local meat from Sykes House Farm finished with homemade marinades and then cooked while you watch on. We bring everything we need with us and take everything away, meaning all you have to worry about is your guests and having a jolly time! All of our salads, side dishes and desserts are completely homemade and we serve with artisan rolls and a selection of Yorkshire chutneys and pickles.



Popular BBQ Menus

Option 1

4oz grass fed beef burger
traditional farm pork sausage
marinated chicken skewer
mature cheddar and balsamic marinated roasted onions
selection of homemade salads
basket of artisan rolls and loaves
sauces, pickles and chutneys

Option 2

spicy grass fed rubbed skirt steak
chorizo, chicken and red pepper kebab
lemon marinated salmon skewer
buttered corn on the cob
mature cheddar and balsamic marinated roasted onions
selection of homemade salads
basket of artisan rolls and loaves
sauces, pickles and chutneys



Choose Your Own Menu

Beef

4oz sykes house farm beef burger
homemade beef burger
spicy grass fed rubbed skirt steak
BBQ marinated beef short ribs

Pork

farm pork sausage
mini chorizo sausage
BBQ marinated charred pulled pork
sticky BBQ ribs

Lamb

minted lamb burger
marinated lamb and red pepper kebab

Chicken

lime and coriander marinated chicken skewer
chorizo, chicken and red pepper kebab
BBQ marinated chicken wings

Fish

lemon marinated salmon skewer
spicy marinated shell on prawns
seared tuna steaks with mango salsa

Vegetarian

homemade spicy bean and coriander burger
herb marinated halloumi and vegetable skewer
flat mushroom with onion marmalade and goats cheese
beef tomato with pesto and mozzarella



Salads

orange-dressed spinach mixed pepper and avocado salad
balsamic-dressed rocket and tomato salad with parmesan and pine nuts
mixed leaf, sweet pear and pecorino with pomegranate dressing
beetroot, feta and watercress salad with walnuts and honey balsamic glaze

three bean salad with spicy chimichurri vinaigrette
crunchy homemade traditional coleslaw
new potato and chive salad
cous cous and chickpea salad with crunchy mixed vegetables and moroccan spices
italian pasta salad with confit tomatoes, garlic and olives
citrus and nutty quinoa superfood salad
beef tomato and buffalo mozzarella salad with basil and extra virgin olive oil



Desserts

Banoffee Pie

crunchy biscuit base topped with sweet caramel and banana and finished with fresh whipped cream

Chocolate and Salty Caramel Tart

sweet pastry base filled with a chewy salted caramel topped with a rich dark chocolate mousse and served with honeycomb

Ginger and Honeycomb Cheesecake

crunchy ginger biscuit base with homemade stem ginger and chocolate covered honeycomb through a creamy vanilla cheese topping

Tangy Lemon Tart

crisp shortcrust base topped with homemade lemon curd filling, served with dark chocolate curls

Mango and Passionfruit Pavlova

meringue topped with passionfruit chantilly cream and mango and passionfruit pieces

Classic Eton Mess

meringue, crushed and mixed into an indulgent cream with raspberry coulis and strawberries

Chocolate and Raspberry Roulade

light chocolate cake filled with rich chocolate mousse and raspberries bound in fresh whipped cream

Chocolate Brownie

rich, indulgent chocolate brownies served with raspberry mascarpone cream

Cheese Table

selection of yorkshire cheeses served with fruit, yorkshire pickle, english butter and crackers

Dessert Table

selection of your favourite desserts displayed for your guests to choose from

