

H & A'S CHARGRILL

THE HOG AND APPLE SERVICE OPTIONS

As a guide for the main course, clients choose two, three or four options from the 'main BBQ options' and three or four sides from either the specialist BBQ sides or our gourmet salads menu to create their main course BBQ meal.

At your wedding, the salads and sides are served to each table in quirky bowls and serving trays. Choose your sides from the full hot and cold salad menu.

Staff then offer the main barbecue options direct to guests from wooden planks and keep circulating the room

or

We put the barbecue options on our raised platter boards on each table, so each table has their own platter (our most chosen option!)

or

We create plated, individual chargrill stacks so each guest can get their own plated portion.

H & A

Chicken

Marinated in tikka and our house blend of herbs and spices

Chicken katsu skewers, marinated in Thai spices

Buffalo chicken wings marinated and cooked in our spice blend

Chicken thighs marinated and cooked in our spice blend (add Piri Piri to these for super tasty marinade and sauce)

Tony's signature marinated chicken breast - a crowd favourite!

Jack's H&A crispy chicken (the best)

The ultimate jerk chicken

Lamb

Slow smoked lamb shanks in spicy rub (served as one meat meal)

Grilled lamb chops in 'H&A mint and yoghurt marinade'

Greek-style lamb kebabs or shish-style kebab

Chargrilled Greek lamb rump

BBQ pulled shoulder

H&A

Beef

Marinated barbecue rump steak or sirloin steak (or upgrade to tomahawks, rib eyes, or chateaubriand).

Brazilian Picanha (lots of different ways to serve this one! - super juicy)

Korean-style beef short ribs or Marinated BBQ Yorkshire Beef short ribs with sticky glaze

Slow BBQ beef brisket marinated in spices for 48 hours

Crispy shredded beef in a light chilli and lime dressing

Pork

Baby back ribs Kansas-style with deep southern sauce, spices, and marinade

Sticky, super long, rare breed sausages (variety of flavours)

Confit belly pork served crispy in a BBQ glaze

Chorizo, halloumi cheese with cherry tomatoes & red onion kebabs

Our famous H&A Slow pulled BBQ pork, marinated and cooked in our own secret spice blend

Fish

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Thai infused king prawn kebabs with cherry tomatoes

Lemon, garlic, and honey grilled king prawns

Grilled Salmon with dressing of your choice

Chargrilled mackerel fillets with homemade tartar sauce

Sea bass fillets wrapped in banana leaf with confit lemon and thyme

Tuna steak

Vegetables

Marinated and lightly curried halloumi and pepper kebabs

Corn on the cobs (V VE)

Charred Buffalo cauliflower wings (V VE)

Chargrilled sweetcorn fritters (V VE)

Pulled BBQ jackfruit (V VE) or pulled mushroom ask Olly

Roast Mediterranean vegetable kebabs with mint marinated (VE)

Wood fired field mushrooms stuffed with blue cheese

H&A

THE BURGER

OUR DELICIOUS BARBECUE BURGER MEAL



Signature patty

Bacon slice

Monterey Jack cheese

Lettuce

Beef tomato

Filthy sauce (big mac)

brioche burger buns

Sauces and condiments (come as standard in all packages)

H&A