



MENU



MENU



SAUSAGES*

- Traditional Lincolnshire sausages
- Norfolk Sizzlers

BURGERS

- Classic Beef
- Pork & Apple

CHICKEN SKEWERS

Chicken available in a choice of marinades, gf.

BBQ, Chinese, Garlic, Jerk, Buffalo or Peri-Peri marinade

PORK RIBS

Slow-cooked pork belly ribs coated in sticky BBQ sauce, gf.

STEAKS

- Peppered Minute Beef
- Minted Lamb steaks, gf.

LAMB KOFTA KEBABS



Meat



HIGH-QUALITY PRODUCE

All our meat is
sourced from a
local,
independent
butcher

*gf. option available

Fish

PRAWN SKEWERS

Prawns in a sweet chilli marinade, gf.

SALMON

Steamed salmon fillet served with a white wine, dill and lemon sauce, gf.

MENU



SAUSAGES

Seasoned vegetarian sausages, v.
Speciality vegan bangers, vg. gf.

BURGER

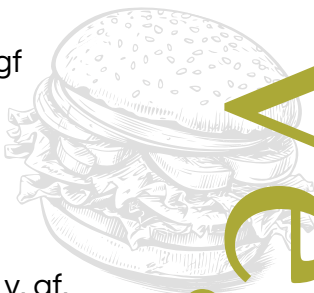
Mushroom & Goat's Cheese, v. gf
Spicy Vegan burger, vg. gf.

Non-MEATBALLS, v.
served with BBQ sauce

KEBABS

Halloumi & roasted red pepper, v. gf.
Mediterranean vegetable skewers, vg.
gf.

CORN ON THE COB, v. vg.



Bread

& Vegetarian Vegan

We offer a choice of fresh
CRUSTY FRENCH BREAD OR SOFT BURGER BAPS

SPECIAL DIETARY REQUIREMENTS

We will always attempt to meet any specific dietary requirements.
Please get in touch to discuss.

MENU



Salads

MIXED LEAF
with tomatoes, cucumber &
red onion, gf. v.

COLESLAW
Creamy coleslaw, gf. v.

POTATO
Classic potato salad, gf. v.

CAESAR
Traditional Caesar salad, v. gf.*

PASTA
Vegetable pasta salad, v.

RICE
Cowboy rice salad, gf. vg.

Tell us which salads you
would like included in your
quotation



with our Condiments...

A selection of sauces and condiments, along with planet-friendly
plates and cutlery

MENU



BROWNIES, gf.
Milk chocolate brownies

PAVLOVA, gf.
with fresh fruit

PROFITEROLES

TRIFLE*

LEMON POSSET, gf.

CHOCOLATE TART

LEMON TART

FRESH FRUIT SALAD, vg. gf.

INDIVIDUAL CHEESECAKES*

Vanilla

Lemon

Butterscotch

Raspberry Ripple

Strawberry shortcake

Turkish Delight

Raspberry & White Chocolate

Blueberry

Chocolate

Milkybar

Biscoff

Malteser

Oreo

Chocolate Orange

Cookies and Cream

Cherry Bakewell

Black Forest

Sweet

HOMEMADE DESSERTS

*Gluten-free alternatives available



CUPCAKES*

Vanilla

Vanilla & Milk Chocolate Chip

Lemon

Raspberry & White Chocolate

Lime & Coconut

Chocolate

Chocolate Orange

Coffee & Walnut

Info

PRODUCE

We use high-quality, locally sourced produce.

DIETARY REQUIREMENTS

Please get in touch to discuss any specific dietary requirements.

BESPOKE

We work with you to provide a personalised menu to suit your individual requirements.

TEAM | QUALIFICATIONS

Our service is headed by our Level 3 Food Hygiene certified Catering Manager. Their role is to ensure a seamless catering operation at your event, and they will be your key point of communication in the run up to, and during your event.

Our whole team are Level 2 Food Hygiene trained and will set up the barbecue and service areas, prepare your food, provide outstanding service throughout. The staff will collect and dispose of any catering waste.

All of our staff have also completed the Food Standards Agency training relating to Allergies and Intolerances.

At least one member of the Sizzler team at your event will be first aid trained to demonstrate our dedication to safety and provide additional reassurance to our customers and their guests at each event.

v. vegetarian
vg. vegan
gf. gluten free



Contact

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www.sizzlerbarbecuecaterers.co.uk

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