ren's KITCHEN

BBQ & GRILL MENU

2026 & 2027

BBQ & GRILL MENU

From small intimate garden parties to marquee weddings, everyone loves the smell and taste of a barbecue! Our barbecue and grill menu is the ultimate sharing menu offering a true feast with a showstopping main, delicious sides and salads - perfect for those looking for a more generous and indulgent dining style.

The food can either be served straight from the grill by our chefs and service staff or on sharing platters right to the table

BBQ & GRILL MENU

PART 1

OUR SHOWSTOPPERS...

GIANT ROTISSERIE CHICKEN SHAWARMA

Served with flame grilled romero peppers

Choose your base flavour

1. Classic shawarma w/smoked paprika aioli
2. Honey, lemon and garlic w/garlic aioli
3. Medium spiced Peri Peri w/tzatziki

ULTIMATE SMOKED BEEF BRISKET

With a smokey harissa glaze, served with pickled red onions, chimichurri and soft tortillas

BARBECUED GREEK LAMB LEG

Lamb leg served w/tzatziki, caper and mint sauce, garnished with fresh mint

PRICES...	2026	2027
1 showstopper, 3 Salads:	***£46.95***	***£49.95***
1 Showstopper, 2 sides, 3 Salads:	***£52.95***	***£55.95***
2 Showstoppers. 2 sides, 3 Salads:	***£59.95***	***£63.95***

BASED ON 80 ADULT GUESTS - PRICES EXC VAT @ 20%

THE ULTIMATE FEASTING MENU

KOREAN BARBECUE GLAZED PORK SHOULDER

Served with homemade kimchi, cucumber pickle

GIANT SHARING PAELLA

Cooked in a giant outdoor paella pan served with paprika rouille and salsa rojo

Choose your flavour

1. Ren's classic paella with chicken and chorizo
2. Seafood paella w/prawns, green lip mussels and calamari
3. Chargrilled Mediterranean vegetables and vegan chorizo (vegan)

CAJUN SEAFOOD BOIL

With prawns and shellfish, tossed in a rich, spiced Cajun butter, served alongside charred sweetcorn

KING OYSTER MUSHROOM SHAWARMA

Served with flame grilled romero peppers smoked paprika aioli

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PART 2

THE ULTIMATE FEASTING MENU

SIDES ON THE GRILL...

Choose 2 options

- Minted lamb koftas w/tzatziki
- Honey glazed chipotle chicken skewers
- Smokey cajun pulled pork with our own bourbon glaze
- Jamaican jerk chicken with lime sour cream and chilli
- Lightly spiced sweetcorn fritter w/coriander tomato relish (vegan)
- Sweet chilli Halloumi and Mediterranean vegetable skewers
- Classic honey mustard butchers sausages
- Spanish Chorizo in red wine sauce
- Cajun grilled sweet potato steaks, coriander and lime topped with creme fraiche (vegan)
- Smokey pulled jackfruit with our own bourbon glaze (vegan)

HARD SHELL TACOS

- Mexican spiced pulled pork tacos w/cilantro lime slaw
- Creole style shrimp and avocado tacos w/pico de gallo
- Barbecqued Jackfruit taco w/ picked red onions (vegan)

SALADS AND ACCOMPANIMENTS...

Choose 3 options

- Classic greek salad w/feta, cucumber, tomatoes, olives, red onion, pomegranate
- Grilled peach salad w/bocconchini, heritage tomatoes, balsamic glaze
- Garlic roast new potatoes with rosemary and sea salt
- Patatas Bravas with garlic aioli
- Chargrilled corn ribs with peri mayo and torched feta
- Summer chopped salad with honey mustard dressing
- Garlic creamy new potato and chive salad
- Sunblushed giant cous cous salad w/chargilled veg
- Rainbow slaw with chilli and lime vinaigrette
- Classic creamy coleslaw
- Fresh pesto orzo w/sundried tomato and shaved parmesan
- Macaroni triple cheese topped with herb breadcrumb
- Watermelon, cucumber, mint salad with crumbled goats cheese
- Classic Caesar Salad
- Mexican ‘dirty’ rice salad with peppers and black eyed peas