



The Hub Served BBQ Menu

Cooked in front of you by our chef and left for you to enjoy.

This is purely a sample menu for a minimum of 30 guests; all foods within this price range are subject to change due to availability and seasonality. We are happy to work with you to develop a menu to suit individual needs and tastes. We do like to adjust menus to incorporate seasonal produce.

Starter

Anti-pasti sharing board

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Main Course

The Hub homemade 6oz Beef Burger
Ginger & honey Chicken wings
Mexican Black Bean burgers with Lime & Coriander
Local Pork Sausages
Lamb, Rosemary and Apricot Koftas

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Served with your choice of three salads from the following:

Griddled vegetables & Feta with Tabbouleh
Grilled Peach, Goats Cheese, Rocket and Prosciutto
The Hub special Coleslaw
Tomato and Red Onion salad
BBQ baked beans with smashed Sweet Potatoes
Mixed leaf green salad
Beetroot, Feta and Mint salad

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Dessert

Please choose one of the following options for your whole party:

BBQ Baked Chocolate Bananas
Grilled Fruit Kebabs with Honeyed Mascarpone
BBQ pineapple with Rum, Chilli, Meringue and Herb salsa

£23.50 per person

The price per head includes the hire of all the cutlery, crockery- which does not require washing up.

Allergen advice: Due to the nature of our business we cannot guarantee a 100% allergen free environment, nor can we guarantee against the processes used by our suppliers or products which may be produced in an environment with other allergens. Please inform your waiter before ordering of any special dietary requirements that you may have. We do not run a one-tell policy across this site.