



## Book us for your Food Park, Pub, Festival, Market or Fayre

We are an independent smokehouse and BBQ Restaurant in Bishop's Stortford also offering street food from our food trailer and gazebo stand.

Our meats are slow cooked in original wood smokers for up to 12 hours and we can now bring these authentic flavours to your local area or event.



### STREET FOOD MENU SAMPLE:

Bun loaded with rocket, pickles, BBQ sauce and a choice of:

- Texas style smoked brisket
- Boston pulled pork
- Veggie burger (VGA)
- Kids cheeseburger

*Add:*

Straight Fries

Loaded Fries (Pulled Pork, pickles and sauces)

*Extras:*

- XXL Jumbo wings with dips and pickles
- St Louis meaty Pork Rib with dips and pickles
- Hot Link Sausage and/or South African Boerewors

### Soft Drinks, Beer & Cider

Soft Drinks and Water Bottled Beer & Cider

Local craft beer, Belgian Brewer on Tap

TEN's licence may be required for service of alcohol

## EQUIPMENT

## DETAILS

Food Trailer	<ul style="list-style-type: none"><li>• 3 x 4 Mtr</li><li>• Gas supply self- contained</li><li>• Hatch opens left side</li></ul>
Food Gazebo Stand	<ul style="list-style-type: none"><li>• 2 x 3 Mtr</li><li>• Electric requirement</li></ul>
Other	<ul style="list-style-type: none"><li>• Charcoal BBQ</li><li>• Gas BBQ</li><li>• Fire Pit</li><li>• German style bench seating (seats 12)</li></ul>

## CATERING

Dietary Requirements	<ul style="list-style-type: none"><li>• Gluten Free Adaptable (GFA)</li><li>• Vegetarian</li></ul>
Serving Capacity	<ul style="list-style-type: none"><li>• 700 portions for a full day</li></ul>

## CERTIFICATES

Food Hygiene	<ul style="list-style-type: none"><li>• Five Star Hygiene Rating - East Herts Council</li><li>• Staff trained to L2 Food Hygiene</li><li>• Staff Allergen Training</li></ul>
Health & Safety	<ul style="list-style-type: none"><li>• Risk assessment</li><li>• Liability Insurance</li><li>• Gas Test Certification</li><li>• Electric Test Certification</li></ul>



*We also offer  
bespoke event menus for private  
and corporate bookings*



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