



# Weddings & Private Events





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## OUR STORY AND CATERING SERVICES



Welcome to The Gipsy Hill Smokehouse!

We are a hog roast and wedding catering company based in Gipsy Hill, South London.

Our reputation as a hog roast caterer has grown as we built the business over 20 years.

The Gipsy Hill Smokehouse is a family-run business.

We provide top-quality hog roast and barbecue wedding catering services.

Our expert chefs specialize in creating mouth-watering hog roasts for all occasions, from wedding receptions and corporate events to intimate family gatherings.

We pride ourselves on our excellent customer service, professionalism and versatility.

Our hog roast is widely considered to be the best-tasting around!



# Weddings & Private Events

## SPIT ROAST LAMB

Smoked or spit-roasted lamb marinated with rosemary & garlic





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WE COOK OVER CHARCOAL, WOOD OR GAS. OUR VERSATILITY SATISFIES A WIDE RANGE OF TASTES





# Hog Roast

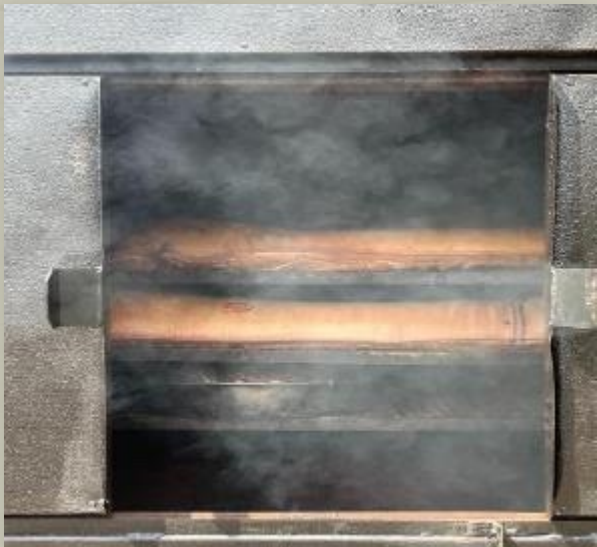
HOG ROAST





# Weddings & Private Events

**FREE RANGE SPIT ROAST & SMOKED HOG ROAST**





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# Meet the Team

## MEET THE TEAM







# Our Venues

OUR VENUES INCLUDE THESE PLACES....



From top left moving clockwise:

Private residence, Oaks Farm, Kingswood Arts, Two Woods Estate,  
Club Langley, Beaverwood and St Thomas's Streatham



# Christmas Menu

## MAIN COURSE

ROAST TURKEY  
ROAST BEEF  
with horseradish and English mustard

PIGS IN BLANKETS  
PORK, SAGE & ONION STUFFING

BRAISED RED CABBAGE  
ROASTED PARSNIPS  
in boney and thyme

BRUSSELS SPROUTS  
GLAZED CARROTS

GRAVY, CRANBERRY & BREAD SAUCE

**DESSERTS**  
CHRISTMAS PUDDING  
with custard





# Christmas Menu

## CHRISTMAS MENU

### Shredded Turkey Taco Wraps

Pulled turkey with caramelized onion and shredded courgette and carrot slaw, celeriac remoulade, cranberry salsa and black bean purée.

### Oak Smoked Brisket Naco

16 hour oak-smoked beef brisket served in naan bread wrap, braised savoy cabbage fennel slaw, crispy onions, sour cream, jalapeno peppers and chimichurri.



# Christmas Menu

## SHREDDED TURKEY TACO WRAPS & BEEF BRISKET NACOS





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## 6 TIPS ON HOW TO PLAN THE PERFECT WEDDING MENU

1. Offer a variety of meat options - The GHS menu has beef brisket, pulled pork, chicken, and ribs. Provide choices to satisfy different tastes.
2. Include sides - Potatoes, coleslaw, and salads are great backyard BBQ sides. Stick to these tried and true pairings.
3. Don't forget to consider desserts - Our tarts, cakes and pies provide a customizable sweets course.
4. Account for dietary restrictions - Have vegetarian, vegan, and gluten-free options for guests with restrictions.
5. Provide drink variety - Offer beer, wine, mixed drinks, and non-alcoholic beverages to cover all preferences.
6. Hire capable staff - Ensure you have enough knowledgeable servers, bartenders, and chefs to execute the menu flawlessly.



# Hog Roast, Lamb Roast & Spit Roasts

## HOG ROAST MENU

A Free range hog, spit-roasted and marinated with rosemary, garlic and spices in an extra virgin olive oil.

Served in ciabatta or demi brioche soft white rolls with homemade bramley apple sauce and mixed rocket salad.

Spit-roasted for 5/6 hours.

We cook, carve and serve the hog.

Serves 80-150 guests.



# Hog Roast, Lamb Roast & Spit Roasts

**FREE RANGE SPIT ROAST & SMOKED HOG ROAST**





# Hog Roast, Lamb Roast & Spit Roasts







# Hog Roast, Lamb Roast & Spit Roasts





# Hog Roast, Lamb Roast & Spit Roasts

## SPIT ROAST LAMB





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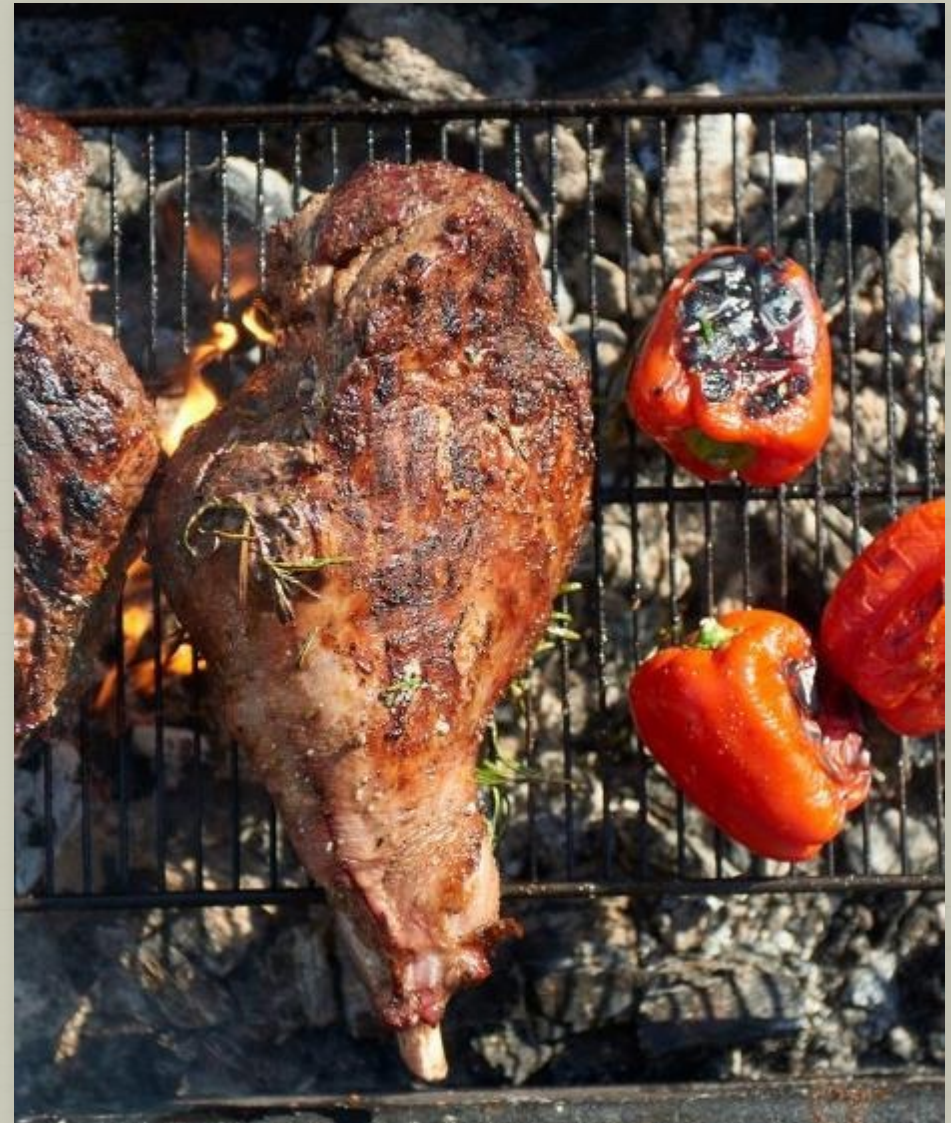
**FREE RANGE CORN FED CHICKENS**





# Roast & Bbq Legs Of Pork & Lamb

## ROAST & BBQ LEGS OF PORK & LAMB





# Barbecue

## BARBECUE MENU

Steak - Tomahawk, Rib-eye, Sirloin, Rump & Picanha

Beef Ribs

Wagyu Burger

Aberdeen Angus Burger

Bbq Pork Loin

Salt & Chilli Pork Belly

Lamb Chops

Lamb Burgers

Beer Can Chicken

Chicken Piri Piri Steaks

Toscana Sausage



# Barbecue

## TOMAHAWK STEAK & SMOKED CAULIFLOWER





# Barbecue

## BEER CAN CHICKEN





# Barbecue

**SLOW ROASTED PULLED BEEF & TURKEY - CHRISTMAS ONLY**







# Portuguese Barbecue

## PORTUGUESE BARBECUE MENU





# Portuguese Barbecue

## PORTUGUESE BARBECUE MENU



Grilled Squid

Sardines

Prawns

Salmon

Picanha Steak

Chicken Piri Piri

Porco Preto

Toscana Sausage

Butternut Squash

Rose Harissa Aubergine





# Portuguese Barbecue





# Portuguese Barbecue





# Spanish Tapas Menu

## SPANISH TAPAS MENU



Chicken & Chorizo or Seafood Paella  
Grilled Meats & Chorizos  
Tortilla - Spanish Omelette  
Patatas Bravas - Spicy roast potatoes  
Fries & Garlic Mayonaisse

Croquetas  
Salt Cod cakes  
Calamari - Grilled squid  
Garlic prawns  
  
Fried Aubergine & Courgette  
Padron Peppers  
Manchego Cheese & Fruit  
Sourdough Breads  
Olives





# Spanish Tapas Menu





# From Our Suppliers



# From Our Butcher

FROM OUR BUTCHER







# Our Rotisserie



# Our Rotisserie

## OUR ROTISSERIE





# Suggested Menu Plans



# Porchetta Menu

Smoked salmon on wholemeal sourdough bread with cracked black pepper and dill

Cocktail sausages with a mustard mayonnaise dipping sauce

Blinis with a roasted aubergine mousse.

A free range hog, spit roasted and  
marinated with a porchetta

Chickens roasted

Haloumi kebabs (price per head)

Baby New Potatoes with a herby butter

Roasted mediterranean veg (courgettes, butter nut squash, red peppers, cherry tomatoes,  
rosemary and garlic)

Fancy green leaf salad with wild rocket, lamb's lettuce, & oak leaf

Greek salad - tomatoes, cucumbers, red onion, feta & black olives

Coleslaw

Pear almond tart



# Roast Lamb Menu

Smoked salmon on wholemeal sourdough bread with cracked black pepper and dill  
Crosthini with sun-dried tomato and olive tapenade and roast peppers  
Mini mozzarella sun-blushed tomatoes and basil.  
Goats cheese wrapped in jamon cerrano.

Spit roast free range lamb

Halloumi kebabs

Vegetable burgers

Vegetarian tartlets

Baby new potatoes with a herby butter

Roast Mediterranean vegetables

Mixed green leaf salad

Mozzarella tomato and basil salad

Greek Salad

Rustic Bread selection

Forrest fruit Armond Tart

Mayan Spiced chocolate tart



# From the Sea

Smoked Salmon canapes

Prawns

Roast Salmon

Haloumi kebabs (price per head)

Baby New Potatoes with a herby butter

Roasted mediterranean veg (courgettes, butter nut squash, red peppers,  
cherry tomatoes, rosemary and garlic)

Fancy green leaf salad with wild rocket, lamb's lettuce, & oak leaf

Greek salad - tomatoes, cucumbers, red onion, feta & black olives

Coleslaw

Pear Almond Tart