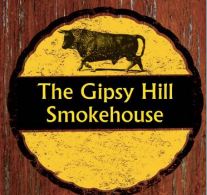


Weddings & Private Events





Weddings & Private Events

Our story and catering services

Welcome to The Gipsy Hill Smokehouse!

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

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

The Gipsy Hill Smokehouse is a family-run business.

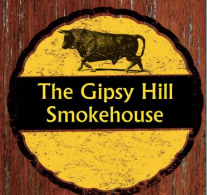
We provide top-quality hog roast and barbeque wedding catering services.

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!





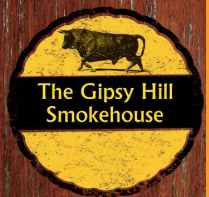
Weddings & Private Events



Spit Roast Lamb

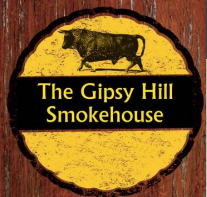
**Smoked or spit-roasted lamb
marinated with rosemary & garlic**

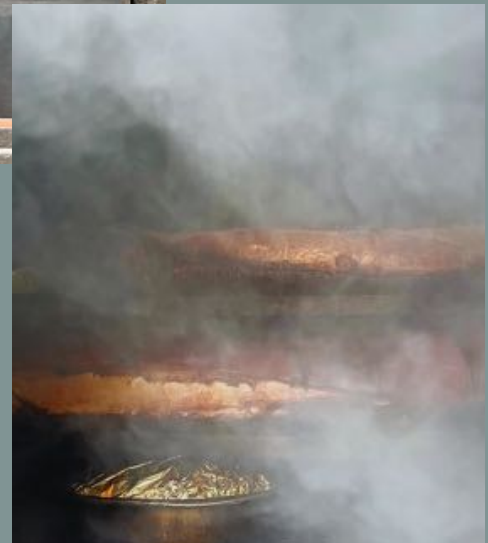
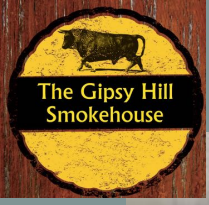




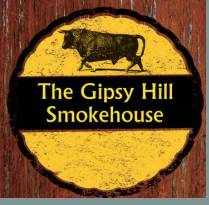
We cook over
charcoal, wood
or gas. Our
versatility
satisfies a wide
range of taste







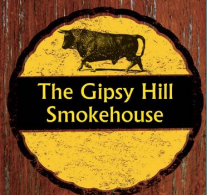
FREE RANGE
SPIT ROAST &
SMOKED
HOG ROAST



Weddings & Private Events

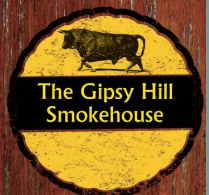


FREE RANGE
SPIT ROAST &
SMOKED HOG
ROAST



Meet the Team





Our Venues



Our venues include these places....



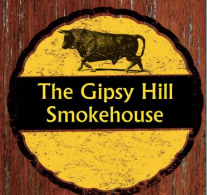
Wedding Venue Hire



WEDDINGS



From top left moving clockwise:
Your own home, Two Woods Estate, Kingswood Arts, Beaverwood, Club Langley and St Thomas's Streatham, Oaks Farm,



Christmas Menu

MAIN COURSE

ROAST TURKEY

ROAST BEEF

with horseradish sauce and English mustard

PIGS IN BLANKETS

PORK, SAGE & ONION STUFFING

BRAISED RED CABBAGE

ROASTED PARSNIPS

in honey and thyme

BRUSSELS SPROUTS

GLAZED CARROTS

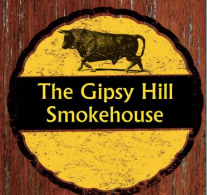
GRAVY, CRANBERRY & BREAD SAUCE

DESSERTS

CHRISTMAS PUDDING

with custard





Christmas Menu

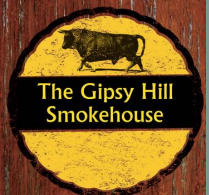
Christmas Menu

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.



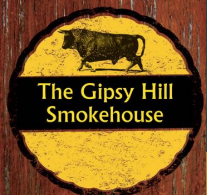
Christmas Menu

**Shredded Turkey
Taco Wraps**



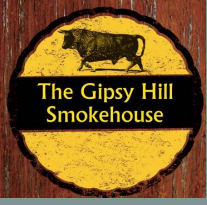
**Oak Smoked
Brisket Naco**





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. Dont 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

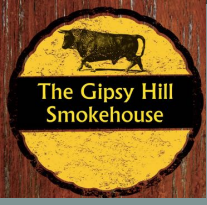
A Free range hog, spit-roasted and marinated with rosemary, garlic and spices in an extra virgin olive oil.

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

Spit-roasted for 5/6 hours.

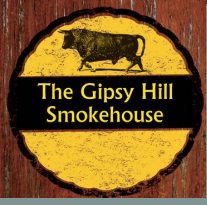
We cook, carve and serve the hog.

Serves 80-150 guests.



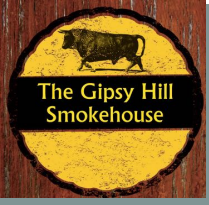
Hog Roast, Lamb Roast & Spit Roasts





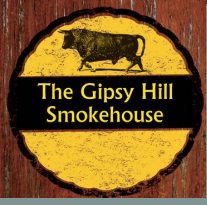
Hog Roast, Lamb Roast & Spit Roasts





Hog Roast, Lamb Roast & Spit Roasts

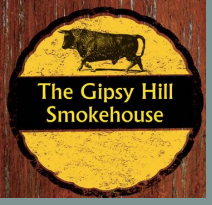




Hog Roast, Lamb Roast & Spit Roasts



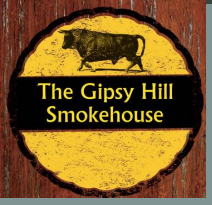
Spit Roast Lamb



Weddings & Private Events



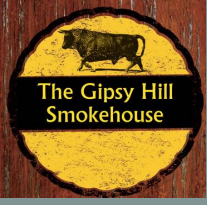
Free Range
Corn Fed
Chickens



Hog Roast, Lamb Roast & Spit Roasts



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

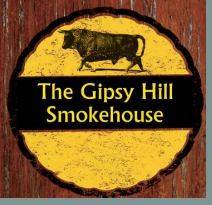
Lamb Chops

Lamb Burgers

Beer Can Chicken

Chicken Piri Piri Steaks

Toscana Sausage

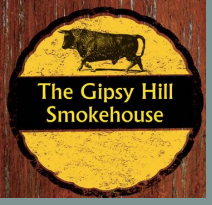


Barbecue



Tomahawk
Steak &
Smoked
Cauliflower

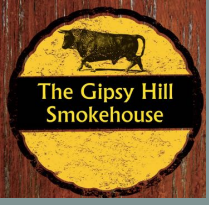




Barbecue



Beer Can
Chicken

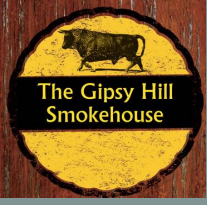


Barbecue

Christmas Only

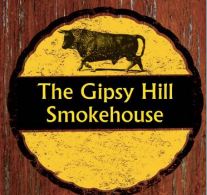


Slow Roasted
Pulled Beef &
Turkey



Portuguese Barbecue





Portuguese Barbecue



Portuguese Barbecue Menu

Grilled Squid

Sardines

Prawns

Salmon

Picanha Steak

Chicken Piri Piri

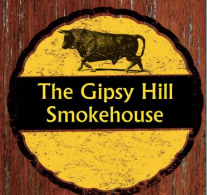
Porco Preto

Toscana Sausage

Butternut Squash

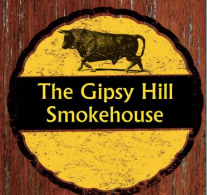
Rose Harissa Aubergine





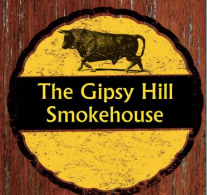
Portuguese Barbecue





Portuguese Barbecue





Spanish Tapas Menu

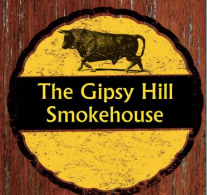


Chicken & Chorizo or Seafood Paella
Grilled Meats & Chorizos
Tortilla - Spanish Omelette
Patatas Bravas - Spicy roast potatoes
Fries & Garlic Mayonaisse

Croquetas
Salt Cod cakes
Calamari - Grilled squid
Garlic prawns

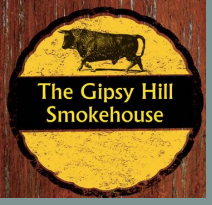
Fried Aubergine & Courgette
Padron Peppers
Manchego Cheese & Fruit
Sourdough Breads
Olives



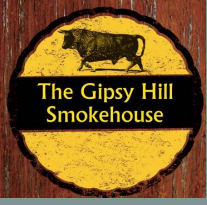


Spanish Tapas Menu



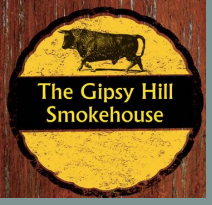


From our suppliers

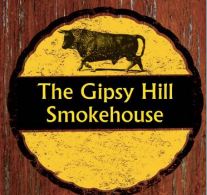


From our butcher



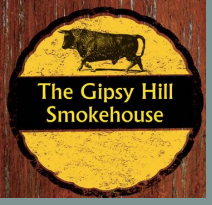


Our Rotisserie

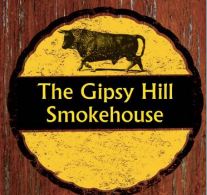


Our Rotisserie





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

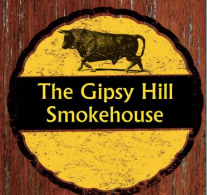
Roasted mediterranean veg (courgettes, butter nut squash,
red peppers, cherry tomatoes, rosemary and garlic)

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



PORCHETTA MENU

Smoked salmon on wholemeal sourdough bread with cracked
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Blinis with a roasted aubergine mousse.

A free range hog, spit roasted and
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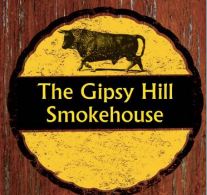
Roasted mediterranean veg (courgettes, butter nut squash,
red peppers, cherry tomatoes, rosemary and garlic)

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

Crostini 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

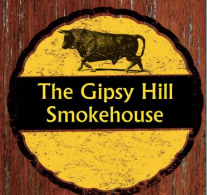
Mozzarella tomato and basil salad

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