



BBQ MENU 2025

Two
Simmering Pans

Freelance Chef • Event Catering • Private Dining

WHO ARE TSP?

All the way back in 2014, an Event Manager [Laura] & a Head Chef [Oliver] met doing what they love: Cooking, Eating & Drinking!

The next logical step was to form Two Simmering Pans in order to combine 20+ years of expertise & get the opportunity to share our enthusiasm of all things FOOD & DRINK with you

Designing menus based around the best quality seasonal, local produce, in order to deliver quality dining experiences is our passion. Alongside the Food we can also assist in all of the logistics & styling to help you pull it all off seamlessly!

Along the way, the gang has grown, which gives us the opportunity to do more events. What we relish in after all!

Today the TSP team provide Event Catering services across the South West & South Wales

Let us assist you with the intricate steps of ensuring your Event is one all your guests will remember

[...& leave asking "Who was it that did the food?!"]



CANAPÉS

Parmesan Arancini, Garlic Aioli (v)

Lamb Kofta Skewers, Tzatziki

Mini Meat Pies (Chicken & Tarragon and Steak & Ale)

Carrot Bahji, Spicy Aubergine Mayo (v) (GF)

Salmon & Cod Fishcakes, Chermoula, Dill Yoghurt

Rarebit Tartlets, Cumin Crispy Leeks (v)

Smoked Salmon Blinis, Chive Crème Fraîche

Chicken in Puffed Rice, Thai Green Mayo (GF)

Sag Aloo Frittata, Mango Chutney, Crispy Onions (v)

Coronation Chickpea, Toasted Naan, Flaked Almonds (v)

Beef Yorkshire Puddings, Horseradish Cream

Pea, Mint & Goats' Cheese Tortilla (v) (GF)

Boerewor Sausage, Salsa Verde

Smoked Trout Crostini, Parsnip Slaw

PRICES START FROM:

£12.00 PLUS VAT FOR 3 CANAPÉS PP
WHEN ADDING TO THE BBQ MENU

£2.50 EA, PER ADDITIONAL CANAPÉ



BBQ MENU

NOTHING SHOUTS CELEBRATION, LIKE THE SMELL OF A BBQ IN THE AIR

HOT OFF THE GRILL

All chosen items cooked on the BBQ & then presented to the party in bowls & platters

Choose 2 Meat or Fish

&

1 Vegetable Option (v)

Harissa Lamb Skewers
Butcher's Best Pork Sausages, Braised Onions
Beef Cheeseburgers, Brioche Rolls
Chimichurri Rump Steaks
Pork Chops, Apple & Cider Glaze
Cajun Spiced Chicken, Coriander Pesto
King Prawns, Lime & Chilli Salsa
Tandoori Fish Kebabs, Lime Yoghurt

Corn on the Cob
Marinated Aubergine Slices
Halloumi & Dukkah
Broccoli, Soy, Chilli & Ginger
Masala Cauliflower Kebabs

ADDITIONAL INDIVIDUAL BBQ ITEMS FROM
£2.50 PLUS VAT PER GUEST

Served with 3 Fresh & Tasty Salads

Raw 'Slaw with Toasted Seeds | Greek Salad | Potato Salad

TO FINISH

Dessert Pot Platters

A choice of 2 varieties from our ever growing list of flavours | see on the next page



DESSERT POT FILLINGS

Chocolate Mousse,
Salted Caramel & Brownie
Crumble

Lemon Posset,
Peach & Lemon Curd

Raspberry Panna Cotta,
Almond Granola

Biscoff Cheesecake, Caramel
Sauce

Orange & Almond Cake,
Whipped Mascarpone

Strawberry Shortcake,
Pistachio Cream

SOMETHING TO CELEBRATE?

WE CAN ALSO OFFER, LARGE, FAMILY
STYLE CELEBRATORY PUDDINGS!

PAVOLOVAS, CHEESECAKES, TIRAMISU!

NOTES

Per guest prices are based on a minimum of 15 adult guests dining

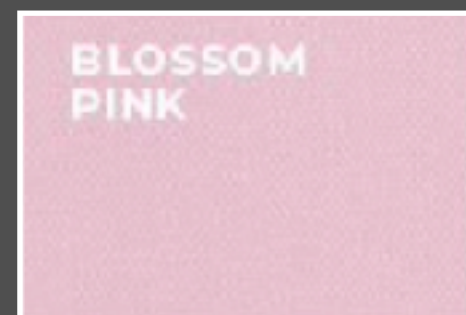
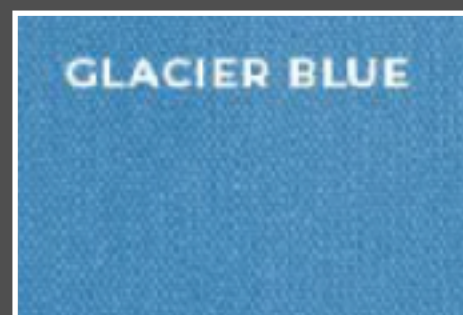
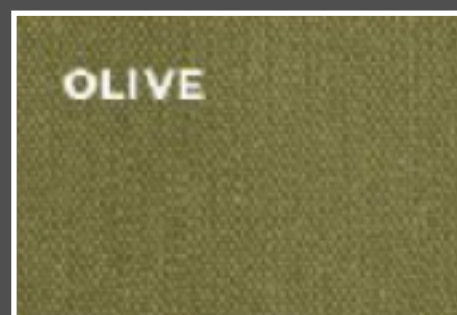
Providing some less "Exotic" BBQ options for Children is never an issue

Costs include provision of BBQ & Gas, Food, Preparation, Service ware, Buffet table with black buffet linen & our expert Kitchen Team

Service Staff, Crockery, Cutlery, Glassware, Table Linen & even extra Furniture can be arranged for you if required

Please find our contact details are on the next page. Just let us know your needs & we'll start putting together a quote specifically for you!

LINEN NAPKINS ARE AVAILABLE TO BE SUPPLIED IN THE FOLLOWING COLOURS:



£1.50 PLUS VAT per Napkin to include Laundry & Folding

GET IN TOUCH

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