



A best of British catering Co.

VINTAGE THYME

• BESPOKE • BRITISH • WITH A TWIST •

Bespoke menu for

BARBECUE FOOD MENU

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BARBECUE FOOD

BREAKFAST / MIDNIGHT MUNCHIES

THE BREAKFAST MUFFIN

Local Gloucester Old Spot Pork Patty, Free Range Egg, Collier's Welsh Cheddar, Toasted English Muffin

THE VEGGIE MUFFIN

Potato & Spinach Rosti, Free Range Egg, Collier's Welsh Cheddar, Toasted English Muffin

BRISKET HASH

24hr Cooked Brisket of Beef, Crispy Beef fat Roasted Potatoes, Onion, Fried Free Range Egg, Chipotle Horseradish

MUSHROOM RAREBIT

Sauted king oyster mushroom, whisky butter fried onions, cheddar & ale sauce, sourdough

BRITISH CATERING COMPANY
BESPOKE &
VINTAGE
THYME
BEAUTIFUL

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BARBECUE FOOD

MEAT FROM THE WOOD FIRED BARBECUE

CHICKEN SATAY

a classic grill on skewer served with homemade spicy peanut sauce

MOO CHIN

marinated local Gloucester Old Spot pork served with our home made chilli & coriander jam

STICKY PORK RIBS

Marinated Gloucester Old Spot pork ribs served with local ale sticky sauce

SLIDER & CHEESE

Aged beef burger, maple cured bacon, Collier's Welsh Cheddar cheese local ale bbq sauce

WILD BOAR POSH DOG

local ale barbecued pulled pork, crispy onions, relish

COCONUT AND HERB BARBECUE BUTTERED CHICKEN

flat bread, coconut lime yogurt, mung bean slaw

BARBECUED VENISON KOFTA SKEWERS

with Homemade Flatbread, cucumber yogurt (when in season)

TRUFFLE BURGER

Beef & Bacon patty, bacon jam, crispy onions, Collier's Welsh Cheddar cheese & truffle mayo

TRUFFLE CHICKEN BURGER

Twice coated buttermilk chicken thigh, truffle & parmesan glaze, pickles, white slaw & spicy sauce

WOOD-FIRED CHICKEN

Scorched half corn fed chicken, jalapeños, cucumber & onion salsa, charred lime

LAMB MERGUEZ SAUSAGES

lamb merguez, pickled carrot, chilli, coriander , Homemade aioli

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FISH & SEAFOOD FROM THE WOOD FIRED BARBECUE

BARBECUED CEDAR WOOD-WRAPPED COD SKEWERS

with english chorizo lemon and parsley Gremolata

WOOD ROASTED MENAI MUSSELS

Hot 'n' Spicy or maple cured bacon, leek & cider

RED MULLET ESCABECHE

Grilled red mullet, pickled fennel, orange, chilli & carrot sauce, pickled cucumber, dill

LOBSTER BAKE

Fresh Lobster, Peel 'n' Eat Prawns, peeled scampi, clams, Crab Claws, Mussels & New Potatoes

FROM THE WOOD FIRED BARBECUE ASADO

LOCAL GLOUCESTER OLD SPOT HOG

loin or belly roast, pickled apple jelly, crispy apple and fennel slaw

HOGGED (LAMB) LEG ROAST,

wild garlic, rosemary, lemon thyme, mint, cumber and gin jelly

VENISON

saddle or Haunch roast, station house rub, beetroot and red onion relish (when in season)

FREE RANGE LOCAL SPATCHCOCK CHICKEN,

lemon thyme, roasted garlic, home made salad cream

WHOLE SIRLOIN OF LOCAL BEEF,

vintage thyme house rub, pickled mustard vegetables, horseradish cream

LAMB AL ASADOR

half roast local lamb with Chimmichurri sauce and "Pebre" salsa

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FROM THE WOOD FIRED BARBECUE SPIT

FREE RANGE GUINEA FOWL

lebanese spiced Spatchcock guinea fowl, Red Harissa, pickles, chicory and orange

BEEF SHAWARMA

tahini, harissa, sumac onions, lemon aioli , Lebanese flat bread

LOCAL GLOUCESTER OLD SPOT HOG

shoulder , pickled apple jelly, crispy apple and fennel slaw

SPIT-ROASTED PORCHETTA

oregano, Rosemary , lemon, salsa verde,

BUTTERFLIED LAMB SHOULDER

wild garlic, rosemary, lemon thyme, mint, cumber and gin jelly

SMOKED JERK GOAT SHOULDER

with chilli pineapple salsa preserved lemons, garlic and coriander, corn nuts

SIDES

COAL SWEET POTATO

Charcoal baked potato, creme fraiche, Whisky & butter fried onions, watercress

POTATO SALAD

New Jersey royals, chipotle crema, lime, coriander, mixed peppers & spring onion

PICKLED SLAW

Shredded cabbage, carrot, onion & chilles, pickled with toasted sesame oil dressing

ROAST CARROTS

Ember roasted heritage carrots, lemon & ancho chilli goats curd, pickled walnuts

BRISKET LOADED FRIES

Slow-Smoked brisket, Piled High. Topped with Pickled Red Chilies, Horseradish Mayo & Onions

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EXTRA GRILL MENU

CHOOSE YOUR LOCALLY FARMED MEAT

LOCAL SIRLOIN STEAK

LOCAL RIB EYE STEAK

PORTERHOUSE

TOMAHAWK

RUMP CAP (PICANHA)

FLAT IRON STEAK

LOCAL RUMP STEAK

VEAL CHOP

BARNSLEY LAMB CHOP

LAMB NECK STEAK

GOAT LEG STEAK

FREE RANGE PORK CHOP

MARINATED LOCAL FREE RANGE PORK BELLY

PORK RIBEYE STEAK

LOCAL FREE RANGE PORK SAUSAGES

ENGLISH CHORIZO SAUSAGE

BARBECUED SEASONAL MARKET FISH



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