



The Garden BBQ

The meat is marinated and ready to cook – if you would prefer us to cook please let us know.

The Main Event

Rolled Welsh sirloin marinated in soft dark sugar, whiskey rye, ginger

Plus a sticky glaze for basting while you cook.

Cuban mojo pork with zesty, cajun marinade and served with grilled pineapple.

Grill on a mid-heat

Salmon parcels with courgette and cherry vines.

Steam the parcels on the edge of the BBQ.

From the Bowl

Allotment summer slaw with herby mayonnaise

A trio of tomato with ripped basil, feta and vintage balsamic

Grilled asparagus, green beans and leaves

Home made sour dough focaccia

Pudding

British summer time scones and clotted cream with strawberries

£36 per person



We recommend pairing with

Ros Navarra Rosado 2018 £11.80

Crisp, light, easy, pretty and perfect

To order please email
info@ejcatering.co.uk

Any questions please call
029 2033 1723

Minimum of 2 guests

All menus are subject to
£8 delivery within Cardiff
or available for collection.

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