



DIY BBQ MENU

EQUIPMENT

BBQ's are delivered with the following equipment and are collected by our team after you have finished eating.

Breakfast Setup: BBQ, fuel, utensils, table, plates, cutlery, rubbish bag, hand sanitiser, hand wipes, washing up return box, cool boxes. Plus a fire kettle & cups.

Evening setup: BBQ, fuel, utensils, table, plates, cutlery, rubbish bag, hand sanitiser, hand wipes, washing up return box, cool boxes.

FOOD

Our menus are sourced from fresh local produce wherever possible, with all our meats supplied by a great local butcher and fresh baked local bread.

BREAKFAST

Back bacon rashers (2pp)
Breakfast sausages (2pp)
Bakers bread rolls (2pp)
Sauces
Tea
Instant Coffee (milk/sugar)

£8 PER HEAD

NB: Breakfasts are only available when evening food is ordered

EVENING

Southern style Pork Spare Ribs (1pp)
A variety of butchers sausages (2pp)
A variety of burgers (1pp)
Bread rolls to suit from the bakery (2pp)
Green salad garnish
Cheese slices
Sauces

£14 PER HEAD

VEGETARIANS

Breakfast: 6 x Linda McCartney Sausages, 2 freshly baked bread rolls

Evening Food: Halloumi Slices,
Linda McCartney vegetarian burgers,
2 corn on the cob, 2 freshly baked bread rolls

NB: 1 weeks notice required for vegetarian menu

Minimum food order value is £100

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