BIG EASY PARTY

OUR PARTY MENUS ARE SPECIALLY CREATED FOR 11 OR MORE PEOPLE

NOT ONLY THAT, WE CATER FOR GROUPS OF MOST SIZES! WE’D BE DELIGHTED TO DISCUSS YOUR BESPOKE REQUIREMENTS, NO MATTER WHAT THE SIZE

WE’LL BE SEEING YOU REAL SOON

COVENT GARDEN

PITMASTERS BADGE OF HONOUR

In true BBQ style, we pit-smoke our meat fresh each day - it’s first come first served, when it’s gone, it’s gone (until tomorrow that is! - by pre-booking your party, yours is guaranteed) The way we do it down here is ‘low ‘n’ slow - this ensures your meats are packed with sweet, smokey flavour, served warm not HOT - more often that not you’ll see our ‘pink badge of honour’; a pink ring around the inside of your meat or a slight pink colouring on your chicken - it’s perfectly safe and means it’s extra tasty - just as it should be

MENU SELECTION WILL BE MULTIPLIED BY THE NUMBER OF CONFIRMED GUESTS.

2.5 HOUR LIMIT APPLIES ON ALL TABLES.

12 MAIDEN LANE, LONDON, WC2E 7NA
0203 728 4888
BIGEASY.CO.UK
@BIGEASILONDON
THE BAR.B.Q BLOW-OUT 20 per person

STARTER

A PLATTER OF:
Bar.B.Q Chopped Rib Tips
Voodoo Chicken Wings
Hush Puppies (v)

MAIN

A HUGE BAR.B.Q PLATTER OF:
Pit-Smoked Bar.B.Q Chicken
Dry-Rubbed St Louis Pork Ribs
Carolina Pulled Pork

SIDES

'Slaw
Pit-Smoked Bar.B.Q Beans with Pork
Corn Bread Muffins

DESSERT (SUPPLEMENT) +5

Nice Slice of Banana Cream Pie
Iron Skillet Apple Brown Betty Served Warm with Bourbon Custard
S’mores Molton Chocolate and Marshmallow Fondue

UPGRADE TO THE 'BOOZY BLOW-OUT' +15 per person

Choose from:
A Bottle of Big Easy Wine (Red or White, 750ml)
A Bottle of Prosecco Blend (750ml)
A Large Jug of Ice Cold Big Easy Brew
A Large Jug of Mojito frozen slushie cocktail

ALL PRICES LISTED ARE PER PERSON. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL. THIS IS POOLED & SHARED FAIRLY AMONGST THE ENTIRE TEAM BY AN INDEPENDENT 3RD PARTY
THE SURF & TURF EXTRAVAGANZA 25 per person

STARTER
- Voodoo Chicken Wings
- Deep Fried Calamari
- Stuffed Jalepeno Peppers
- Steamed West Country Mussels

MAIN
A HUGE BAR.B.Q PLATTER OF
- Dry-Rubbed St Louis Pork Ribs
- Bar.B.Q Chicken
- Carolina Pulled Pork
- Deep Fried Voodoo Jumbo Shrimp
- Atlantic Crab Claws

SIDES
- ‘Slaw
- Pit-Smoked Bar.B.Q Beans with Pork
- Real Potato Fries (v)

DESSERT
- Nice Slice of Banana Cream Pie
- Iron Skillet Apple Brown Betty Served Warm with Bourbon Custard
- S’mores Molton Chocolate and Marshmallow Fondue

UPGRADE TO THE 'BOOZY EXTRAVAGANZA' +15 per person

Choose from:
- A Bottle of Big Easy Wine (Red or White, 750ml)
- A Bottle of Prosecco Blend (750ml)
- A Large Jug of Ice Cold Big Easy Brew
- A Large Jug of Mojito frozen slushie cocktail

ALL PRICES LISTED ARE PER PERSON. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL. THIS IS POOLED & SHARED FAIRLY AMONGST THE ENTIRE TEAM BY AN INDEPENDENT 3RD PARTY
THE SEA FOOD DELUXE 30 per person

STARTER

Deep Fried Calamari
Steamed West Country Mussels
Popcorn Shrimp
Atlantic Crab Claws

MAIN

A HUGE PLATTER OF WOOD-ROASTED SEAFOOD FROM OUR OVEN
Roasted ½ Canadian Lobster
Atlantic Crab Claws
Deep Fried Voodoo Jumbo Shrimp
Charcoal Grilled Whole Shrimp

SIDES

‘Slaw
Real Potato Fries
Green Beans

DESSERT

Nice Slice of Banana Cream Pie
Iron Skillet Apple Brown Betty Served Warm with Bourbon Custard
S’mores Molton Chocolate and Marshmallow Fondue

UPGRADE TO THE 'BOOZY DELUXE' +15 per person

Choose from:
A Bottle of Big Easy Wine (Red or White, 750ml)
A Bottle of Prosecco Blend (750ml)
A Large Jug of Ice Cold Big Easy Brew
A Large Jug of Mojito frozen slushie cocktail
BIG EASY’S
BIG PARTY EXPERIENCE  40 per person

STARTER
OUR HUGE ‘GRAND APPETIZER’ PLATTER OF;
Voodoo Chicken Wings, Bar.B.Q Chopped Rib Tips,
Southern Fried Chicken Tenders, Hush Puppies (v), Calamari,
Deep Fried Jumbo Shrimp

MAIN
CHOOSE FROM;
Grass-Fed 14oz Sirloin Steak (add ½ Lobster for £15)
Pitmaster ‘Taste-O-Rama!’ Selection of Bar.B.Q meats - Dry Rubbed St
Louis Pork Ribs, Pit-Smoked Bar.B.Q Chicken, Carolina Pulled Pork,
Texas Hot Links Sausage
Whole Fresh Nova Scotian Lobster

SERVED WITH A SELECTION OF SIDE DISHES
‘Slaw
Fries (v)
Green Beans (v))
Pan-Fried leaf Spinach (v)
Aged Cheddar Mac ‘n’ Cheese (v)

DESSERT
Nice Slice of Banana Cream Pie
Iron Skillet Apple Brown Betty Served Warm with Bourbon Custard
S’mores Molton Chocolate and Marshmallow Fondue

UPGRADE TO THE ‘BOOZY EXPERIENCE’  +15 per person

Choose from:
A Bottle of Big Easy Wine (Red or White, 750ml)
A Bottle of Prosecco Blend (750ml)
A Large Jug of Ice Cold Big Easy Brew
A Large Jug of Mojito frozen slushie cocktail

ALL PRICES LISTED ARE PER PERSON. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL. THIS IS POOLED & SHARED FAIRLY AMONGST THE ENTIRE TEAM BY AN INDEPENDENT 3RD PARTY
FOOD ALLERGIES AND INTOLERANCES. WE TAKE ALL STEPS POSSIBLE TO ENSURE THAT WE CAN PREPARE DISHES THAT ARE FREE FROM ALLERGENS. WE PROCUER OUR INGREDIENTS FROM APPROVED SUPPLIERS ONLY AND ARE AWARE OF EACH INGREDIENT WITHIN EACH DISH. WE STORE OUR FOOD INGREDIENTS AND PREPARE OUR DISHES IN A MANNER THAT TAKES ALL STEPS TO AVOID ACCIDENTAL CROSS CONTAMINATION WITH ALLERGENIC INGREDIENTS. FURTHERMORE, WE TRAIN OUR FRONT OF HOUSE TEAMS TO BE AWARE OF THE IMPORTANCE OF MANAGING ANY ORDERS OF AN ALLERGENIC NATURE. WE ARE THEREFORE CONFIDENT THAT OUR PROCEDURES CAN GUARANTEE THAT GUEST ORDERS CAN BE PROVIDED FREE FROM SPECIFIC ALLERGENS. HOWEVER, WE DO HOLD ALLERGENIC INGREDIENTS WITHIN OUR KITCHEN AND THERE IS THE POSSIBILITY THAT THERE MAY BE SOME SMALL AMOUNT OF ACCIDENTAL ALLERGEN CONTAMINATION WHICH MAY BE BEYOND OUR CONTROL. AS SUCH, SHOULD YOU OR ANY GUEST HAVE A SEVERE SUSCEPTIBILITY TO ANY ALLERGEN WE WOULD RECOMMEND THAT YOU DO NOT EAT WITHIN OUR RESTAURANT.