



S M O K E & S T E E L

THE NORTH'S LIVE FIRE CATERER



ABOUT US

Smoke and Steel was born from our search for a wedding caterer when we married in 2017; we wanted something unique and rustic for our event and struggled to find this...

Ash decided to save the day, catering for our wedding himself. From this, we have created something special for people to enjoy at any event; from weddings to private garden parties, Smoke & Steel will bring excitement to your event through the theatre of live cooking with flames, and fully satisfied stomachs.

With experience in Michelin-starred restaurants to tapas & cocktail bars, Ash has seen the many ways to produce perfection in the kitchen, but has decided to challenge himself by going back to the bare minimum - fire.

OUR SERVICE

Smoke and Steel can cater for a variety of events; the scope of dishes we can provide is wide ranging as our unique flame-cooking method is so versatile.

We ask that if there are specific wishes in terms of food or event type, that you get in touch for a discussion to see how we can meet your needs to make your event as unique and special as you want it to be.

We cover the North West, Scottish Borders & Northumberland, North & West Yorkshire.



OUR STYLE

We pride ourselves on our unique equipment and techniques, and embrace naked flames wherever we can.

Our show-stopping Asado Cross is a rustic centerpiece, from which we can hang anything from whole lambs to ribs of beef above the flames, or large cedar planks with hot smoked salmon directly above the fire. Other statement pieces include our fire cage with hanging grills, eye-catching rotisserie, and spectacular Antikristo.

Our newest edition is “Ronnie”, our horsebox and also a fully equipped wood fired pizza trailer! Whether you want a low key pizza party or evening food for your wedding we have got the goods.

From slowly smoking and charring aubergines, carrots and beetroots hung like bunting to continuously basting a whole pork bellies, your guests will be wowed as they watch us cooking live. We encourage guests to come up for a chat before the feast starts.

Everything is served on family style sharing platters, boards and bowls, delivered to the table for everyone to enjoy.

For all events, separate dishes can be served for allergies or intolerances. We aim to use seasonal produce so offerings may vary.



CANAPES

£9 for 3, £11 for 4 - £12.5 for 5 - per person

MEAT

- Moroccan lamb meatballs
- Mini Yorkshire puddings filled with beef and horseradish
- Cumbrian beef brioche sliders
- Smoked ham hock, toasted ciabatta
- Sticky chipolatas
- Chicken gyozas
- Duck gyozas
- Smoked cheddar and jalapeno frank

FISH

- Smoked salmon and cream cheese tartlet
- Sweet chilli prawns skewers
- Crisp blue corn tortilla, tuna sashimi, wasabi mayo

VEGETARIAN / VEGAN

- Smoked beetroot pakora, mango and coriander (vegan)
- Halloumi brioche sliders
- Green vegetable gyozas (vegan)
- Padron peppers served alongside sweet chilli jam (vegan)
- Goats cheese and beetroot tartlet



STARTERS

Rosemary Focaccia / £8

Charred over the fires, served with a Charcoal butter board - To be on the table for when youre seated.

Charcuterie & Cheeses / £13

A selection of local cured meats and cheeses, served on sharing platters, with fire roasted red peppers, artichokes, olives. smoked and charred grapes, candied seeds

Mezze Platter / £13

A selection of dips, including a fire roasted baba-ganoush, whipped feta cheese, Hummus, Dukkah, charred greek pitta and crudities

Planked Salmon / £16

Our planked smoked salmon, flaked up, served with a homemade tartar sauce and a fine bean, radish and watercress salad dressed with a burnt lemon and dill vinaigrette

Blue Corn Taco / £11

Gluten free blue corn soft shell tacos, served with pico de galo, pickled red onion, Charred Lime & soured cream

Choose 1 meat/fish and one vegan option:

- Mexican pork
- Chipotle pulled chicken
- Tuna sashimi
- Hot smoked salmon
- Pulled jackfruit (v)
- Chipotle sweet potato (v)

Bao Buns / £11

Steamed buns filled and garnished with pickled cucumber, sesame seeds, fresh chillies, coriander & crispy onions. Served on a bed of asian slaw with sticky ketjap manis

Chose one meat/fish and one vegan option:

- Char siu pork
- Hoisin shredded smoked duck
- Teriyaki salmon
- Sweet chilli shredded chicken
- Salt & pepper cauliflower (v)
- Hoisin jackfruit (v)

BUILD YOUR OWN MAIN

Build your own for £38 / Choose three meats, three sides & one sauce

MEATS – Choose 3

- Baby back pork ribs (peri peri / bbq / char siu marinades available)
- Maple pork belly
- Maple pork chops
- Chimichurri chicken breasts
- Minted lamb leg
- Minted lamb cutlets
- Smoked lamb merguez
- Smoked chilli & maple Cumberland sausage
- Beef picanha
- Beef sirloin club steaks
- Hot smoked planked salmon
- Scorched mackerel

VEGAN - Choose 1

- Falafel stuffed butternut squash
- Vegan butter roasted cauli steak

SIDES - Choose 3

- Maple roasted carrots
- Charred broccoli
- Courgette, feta and mint
- Chimichurri parmentier potatoes
- Bombay potatoes
- French dressed charred gem lettuce hearts
- Jeweled and harissa spiced giant couscous
- Smokey balsamic beans
- BBQ pit beans

Sauces – Choose 1

- Chimichurri
- Basil salsa verde
- Salsa rojo
- Chipotle salsa
- Mango & lime



OUR MAINS

CLASSIC - £34

Beef Picanha | Maple Marinated Pork Belly |
Hot Smoked Planked Salmon

*SIDES AND SAUCES - Herby Parmentier
Potatoes | Charred broccoli | Sticky Carrots |
Chimichurri Sauce*

Vegan Option

Falafel Stuffed Butternut Squash
Or Smoked Vegan Butter Roasted Cauli
Steak

INDIAN - £35

Bhuna Spiced Lamb Leg | Masala Spiced Hot
Smoked Panked Salmon | Tandoori Chicken

*SIDES & SAUCES - Bombay potatoes /
Kachumba | Mint Yoghurt*

Vegan Option

Bhaji Stuffed Butternut squash
Or Tandoori Vegan Butter Roasted Cauli
Steak

CHINESE - £35

Char Siu Pork Belly | Hoisin Beef Picanha |
Teriyaki Salmon

*SIDES & SAUCES - Salt & Pepper Parmentier
Potatoes | Sticky Pak Choi | Sesame & Spring
Onion Dipping Sauce*

Vegan Option

Soy Glazed Aubergine
Or Smoked Vegetable Vietnamese Rice
Paper Roll

MEXICAN - £35

Coriander & Lime Chicken Thighs | Chipotle
Picanha Beef | Maple Pork Belly

*SIDES & SAUCES - Fried Tomato Rice | Corn
& Black Beans In Salsa Mayo | Guacamole*

MIDDLE EASTERN - £35

Smoked Lamb Merguez Sausage | Harissa
Chicken | Za'atar Garlic Salmon

*SIDES & SAUCES - Beetroot, Feta & Mint
Salad | Jeweled Giant Israeli Couscous*

Vegan Option

Za'atar Aubergine
Or Falafel stuffed Butternut squash



DESSERTS

£9.50

SMOKED CHOCOLATE BURNT BASQUE CHEESECAKE

Cherry Caramel | Toasted Marshmallow | Crushed Cookies | Griottine Cherries

BAKED CHEESECAKE

Raspberry & Mint Salsa | Caramelised White Chocolate

SALTED CARAMEL BROWNIE

Salted Caramel Brownie | Honeycomb | Toffee Popcorn | Smoked Salted Carmel Sauce

STICKY BANANA CAKE

Caramelised Banana | Smoked Salt Caramel | Rum Soaked Raisin Cream

CARAMELISED CITRUS TART

Rasperry, Mint & Champagne Compote | Crushed Meringues

MIDDLE EASTERN MESS

Sharing Meringue | Smoked Rose Water Cream | Poached Nectarine & Fig | Candied Pistachio | Mint

ASSIETTE - £12.50

Salted Caramel Brownie - Smoked Cream Pavlova - Baked Cheesecake



BOWL FOOD

£38 per person - Chose 4 to be served on the day - Not a sit down meal, bowls are walked around with, canape style.

MAPLE BACON

Maple Marinated Bacon Joints | English Muffin | Charred Asparagus | Brown Butter Hollandaise

PLANKED SALMON

Hot Smoked Salmon | Toasted Rye Bread | Cumbrian Rapeseed Oil | Avocado | Soft Herb Cream Cheese | Pickled Cucumber

BBQ'D TOMATOES

Charred Tomatoes | Warm Garlic Yoghurt | Sunflower Seed Duqqah | Cumbrian Rapeseed Oil

CHAR SIU PORK

Asian Pork Belly | Salt And Pepper Parmentier Potato | Soy Pak Choi

PLANKED SALMON POKE BOWL

Hot Smoked Salmon | Sticky Rice | Broad Beans | Avocado | Carrot | Sriracha & Dill Yoghurt

PULLED LAMB TACO

Pulled Minted Lamb | Blue Corn Tortilla | Chimichurri Onions | Soured Cream

MACKEREL BUN

Spit Roast Mackerel | Brioche Bun | Fennel Slaw | Sweet And Sour Beetroot Mayo

GREEK POUTINE

Smoked Chicken | Parmentier Potatoes | Southern Fried Style Gravy | Feta Cheese | Tzatziki

CHILLI MAPLE CUMBERLAND PIT BEANS

Smoked Chilli & Maple Cumberland Sausage | FireCracker Pit Beans | Soured Cream | Pickled Onions

JALAPENO & CHEDDAR FRANKS

Jalapeno & Cheese Hotdogs | Brioche Bun | Red Cabbage Slaw

FRENCH TOAST

Thick Sliced Brioche | Caramelised Banana | Smoked Maple Mascarpone | Candied Pecans

S'MORES

Cookies | Toasted Marshmallow | Strawberries In Smoked Maple Syrup

Please Note | Dishes are just samples and are fully customisable and we can create new dishes around your preferences

KIDS MENU

STARTERS £5

Half Portions of your choice menu or mixed vegetable crudities, hummus & garlic Bread

MAINS £12

Half Portions of Main Course Option

or

Cumberland sausage

or

Steak Burgers & Brioche Buns

-Vegan Burgers & Sausage available -

All kids mains served with parmentier potatoes & vegetables

DESSERTS - £5

Half Portions of your choice menu, or Chocolate Brownie

EVENING FOOD

£10.50

CUMBERLAND SAUSAGE BUTTIES

Cumberland sausage curls charred over our embers and slowly smoked in our smoke box. Served in a malted beer roll with Smoked Butter. Choices of sausage flavours available.

SMOKED BACON CHOP BUTTIES

Smoked whole joints of maple cured bacon joints, cooked over the embers on our full length grill. Served in a malted beer roll

CUMBRIAN CHORIPAN

Smokey chili and maple Cumberland sausage served in a “More?” Artisan ciabatta with smoked butter and chimichurri sauce

£12

BURNT ENDS CHILLI

Slow cooked brisket, pork belly & Steak Mince Chilli Bowls, Served With A Loaded Tortilla Chips Sation Including, Smashed Avocado, Soured Cream & Chipotle Flakes

PULLED LAMB BHUNA

Served With, Poppadom & Mint Yoghurt & Pickled Red Onion Chutney

VIETNAMESE PORK

Slow Cooked Sticky Vietnamese Pork, Served With Flatbread & Spring Onion

Wood Fired Pizza

See Pizza Menu



WOOD-FIRED PIZZA FROM OUR HORSEBOX

Please make a choice of up to 5 pizzas. £13.50 per person - Please see t&cs

MARGHERITA

Tomato Base, Mozzarella, Basil, Cumbrian Rapeseed Oil

PEPPER-HONI

Tomato base, Pepperoni, Hot Honey

IS IT MEAT YOU'RE LOOKING FOR?

Tomato base, Mozzarella, Smoked pulled ham, Salami

MOTHER CLUCKER

Southern Sytle Gravy Base, Mozzarella, Peppered Chicken, Sweetcorn, Jalepenos

EYE OF THE THAI-GER

Tomato base, Mozzarella, Thai Green Chicken, Spring onion, Roasted Red Peppers, Chilli Oil

ZUCCA PUNCH

Butternut Squash Base, Nduja, Gorgonzola, Basil

SHWARMA PIZZA THIS?

Spiced Tomato Base, Shawarma Pulled Chicken, Red Onion, Cucumber, Mint Yoghurt drizzle

UNDERDOGS ON TOP

White base, Gorgonzola, Marmite Wild mushroom

NDUJA LIKE IT SPICY?

Tomato base, Mozzarella, Nduja, Chorizo, Candied Jalapenos, Hot Honey

AM I A FUNGHI?

Tomato base, Mozzarella, Wild Mushrooms, Dijon Ricotta Truffle oil, Rocket

SEE YOU AT THE QUATTROS

Tomato base, Mozzarella, Parmesan, Gorgonzola, Goats cheese

WE BELONG TOGETHER

Tomato base, Mozzarella, Smoked Pulled ham, Caramelised Pineapple

CONCRETE JUNGLE

Tomato base, Mozzarella, Pastrami, Gherkin, Dijon Ricotta

WHAT'S YOUR FLAVOUR?

Have A Favourite Pizza? Let us Know

GET YOUR GOAT, YOU'VE PULLED

Tomato base, Mozzarella, Goats Cheese, Red Onion Jam, Sunblushed Tomatoes



REVIEWS

FROM MOLLIE:

"If you are looking for high quality and delicious food look no further. Our wedding food was absolutely perfect and all our guests were so impressed - in particular with the canapés!

Not only was the day food perfect but Ash and Eloise also ran a pre-wedding taster session in the comfort of our home which completely sealed the deal. The team could not be more professional, helpful and super friendly - they literally took all of the stress away! Don't think about it just book them."

FROM JULIE:

"The food was something else. All the courses were so flavoursome & the quality of the food was top notch! I would not hesitate to book these guys for your wedding or any event. Service was slick and super friendly - it was a great night!"

FROM CHARLOTTE:

"An absolute pleasure to work with from start to finish. They were so professional and made the process so easy that I was sure I was missing something. They just get it and work so hard to make sure everything is perfect. They went above and beyond. The food was delicious and worked perfectly for our rustic tipi wedding. I highly recommend."

FROM ROBERT:

"They were fantastic from the minute we found them. Always quick to respond to questions! Top people....top set up....and top top food! I'd have these guys do another event for me in a flash!"

TERMS AND FREQUENTLY ASKED QUESTIONS

Please note, prices are exclusive of VAT

THE FOOD

We have created main options with selected sides to avoid overwhelming you with choice. But we're happy to give guidance on swapping and changing with other options you see elsewhere on the menu. This may affect the price per head

DIETARY REQUIREMENTS

It's essential that we know about any allergies amongst the guests as well as the number of vegetarians and vegans. We can create alternative menu items to suit specific dietary needs. We'll need to know where they are all sitting in the final seating plan.

PRICES INCLUDE:

- Menu tasting for 2 people (Sadly, we cannot do this over our Live Fires at present)
- Chef team on the day
- Waiting staff
- Fire Cooking & Kitchen Equipment
- Serveware, platters & stands, serving utensils and eco-friendly street food packaging for evening food option
- Cleaning of all food related items and areas.
- Prices are based on a minimum of order of 3 courses from: Canapes; Starters; Mains; Desserts and Evening for 70 guests unless stated.

STAFFING

Our Price is inclusive of any staffing required for your event, we do not use agency staff, this meaning we know exactly who is working at your wedding and what they're like as a person. We have our own dedicated team to ensure your day runs as smoothly as you'd expect.

KITCHEN

If the venue doesn't have a kitchen space, we'll need you to provide a catering tent. Sizes vary from 6m x 6m, to 9m x 12m - depending on the size of your wedding. Where we need to provide the kitchen equipment. We will need access to running water and electricity, with wattage dependant on your booking size and requirements

TRAVEL & LOGISTICS

Includes a site visit if needed, staff transportation, & vehicles. Mileage will be charged at 0.50p per mile. Twice if you also hire the pizza horsebox - A Logistics charge can be added depending on venue - this will be explained to you and added at the quote stage if applicable.

DRINKS

Unfortunately, we do not provide a bar service, nor can we provide the staffing for this.

TEA & COFFEE STATION & CAKE CUTTING

For £100 we will set up a table with tea, coffee and double walled compostable cups for your guests to help themselves to. The station will be left out and topped up for as long as we are at your venue. Cake cutting is £50

PLATES | CUTLERY | LINENS

We do not have these ourselves as we travel with all of our own fire cooking equipment which is very heavy and takes up a lot of space. Crockery, cutlery, linen and any glassware can be ordered from Kate at Bakerwood Marquees or Julie at Lune Valley Crockery Hire

SUPPLIER MEALS

If you want us to feed various suppliers including The Band, DJ, event planner, etc., we charge £25 + vat. This will be served to them after we have finished sending the main courses to you and your guests.

PIZZA HORSEBOX & EVENING FOOD

Our pizza van price is based on a per head price, not per pizza and based on a 1.5 hour maximum serving window, served by the slice from the side of the horsebox. Starting no later than 8.30pm.

Our minimum spend for this is £750.

Currently we are not taking pizza only bookings for more than 6 months ahead, this is to prioritise it for packages. Any solo pizza van bookings for weddings/ corporate / private parties can be discussed with the the possibilities of lower minimum spends at our discretion, depending on date and timings and location of your event. Solo bookings charged at £17 per head for by the slice service

OTHER

***Prices listed within your Smoke and Steel Ltd accepted initial quote are valid for 18 months from the date sent to you. If your event is longer away than 18 months then prices in the initial quote should be taken as a guide only. Should the price of ingredients rise significantly (more than 10%) we shall notify you soon as reasonably possible and pass this cost onto you *** - We have not yet had to do this even through the cost of living crisis

1) Food and any other add-on items charges based on guest count will be based on the Client's final guarantee. Final guest counts are due no later than 5 weeks before the date of the event. If no final guest count is received, we will use the number of guests used in the attached proposal. If the guaranteed guest count falls below 90% of the proposal guest count, the price per head will be increased. We will make every effort to accommodate any last-minute increases in the guest count.

2) Minimum Spend £3500 plus vat- (Live Fire Menus) - Minimum Solo Pizza Van Booking £750 plus vat

3) A non-refundable deposit of 20% is required to secure your booking of our live fire menu - If your event is cancelled within 6 months of the date, the full cost will be due. This is based on the original number of guests and the latest quotation.

4) Clients will be required to pay any remaining balance no later than 1 month before the event.

5) Evening Food- we do not offer evening food only, and will only be offered with a minimum of three courses (one of these three courses can be canapes). The price per head will be increased outside of these terms

Our Pizza Van service is run for a maximum 90 Minutes starting no later than 8:30PM This is based on an unlimited amount of slices in this time, if there is no steady flow of guests towards the end of the time we will close the horsebox and box up any remaining pizzas inside at your event.

6) Tasters: These are run out of season in the November, January and February before your event. Please note this is only available to those on and over minimum spend. If you book us for an event before our tasting months, we will be unable to accommodate a tasting, for example, booking us in April for an October event

7) Live Fire Menus must consist of a main course

OTHER

8) Smoke and Steel Ltd accepts no responsibility for any injuries resulting from the non-disclosure of allergies/dietary requirements by the client.

Due to current Food & Hygiene regulations and insurance liability restrictions we are unable to leave any food items following a function or serve any food items that are not supplied by us.

9) All of Smoke and Steel Ltd ingredients are dependent on availability. In the event of any supply difficulties, shortages or unforeseen economic events, we agree the right to substitute a previously agreed ingredient with an item of the equivalent value and quality that is without notice. We will inform you where possible if this happens.

10) At Smoke and Steel we are committed to providing exceptional service and ensuring a positive experience for you, your guests and our staff. To maintain a respectful environment, any unacceptable behaviour of any sort from any guests will not be tolerated. In the event of such behaviour our staff will be authorised to cease work immediately and leave the premises without any prior notice.

11) Any prices quoted on your deposit invoice will be respected if we increase our menu pricing, anything added or changed to this on the final invoice will be charged at our new price

Upon review and acceptance of the proposal and our catering policies, send a reply email to

us at contact@smokeandsteel.co.uk confirming you wish to proceed. We will then forward

you the bank details needed to pay the deposit. We can only guarantee your date is secured

once payment is received and we will acknowledge this with you via email.

We hope you are happy with our proposal and look forward to hopefully meeting you soon.



CONTACT

Email us at contact@smokeandsteel.co.uk

WhatsApp on +447913194383

www.smokeandsteel.co.uk

Please note we only take initial enquiries via email