



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 you're 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 gallo, 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

Choose 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

Raspberry, 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 4 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: all prices are exclusive of VAT.

The Food

We've created curated main options with selected sides to help simplify your choices. However, we're more than happy to advise on swapping or combining with other items from our wider menu. Please note that changes may impact the overall price per guest.

Dietary Requirements

It is essential that we are informed of any allergies, dietary requirements, or the number of vegetarian and vegan guests. We can offer suitable alternatives for individual needs and will also require seating plan details to ensure correct service.

Prices Include

Our pricing covers all staffing required for your event. We do not use agency staff, allowing us to work with a reliable, trusted team who are familiar with our service and ethos. This ensures your day runs smoothly and to our high standards.

Included in our service:

- Chef and kitchen team on the day
- Waiting staff
- Fire cooking and all kitchen equipment
- Serveware, platters, utensils, and eco-friendly street food packaging for evening
- food
- Cleaning of all food-related areas and equipment
- Pricing is based on a minimum order of three courses (from Canapés, Starters, Mains, Desserts, and Evening Food) for 70 guests, unless otherwise agreed.
- Staffing
- All service staff are included in our pricing. We work exclusively with our own team to ensure a seamless, professional experience throughout your event.

Kitchen

If your venue does not have a dedicated kitchen space, you will need to provide a catering tent. Sizes vary depending on your event, typically between 6m x 6m and 9m x 12m. We also require access to running water and electricity (exact requirements depend on your booking).

Travel and Logistics

Our service includes a site visit (if required), as well as transport for staff and equipment. Mileage is charged at £0.50 per mile. If you're also hiring the pizza horsebox, travel charges may be applied twice. A logistics charge may also be added based on the venue, and will be discussed during the quotation process.

Drinks

Please note we do not offer a bar service or supply staff for bar duties.

Tea & Coffee Station and Cake Cutting

We can set up a self-service tea and coffee station for £100. This includes compostable cups and will be maintained throughout our time at your venue. Cake cutting can be added for £50.

Plates | Cutlery | Linen

Due to the volume and weight of our cooking equipment, we are unable to provide crockery, cutlery, glassware, or linen. These can be hired directly from:

- Julie at Lune Valley Crockery Hire

Suppliers

Should you wish for us to cater for suppliers (e.g., photographer, band, DJ, coordinator), this can be arranged at £25 + VAT per person. These meals will be served once guest mains have been completed.

Pizza Horsebox & Evening Food

The pizza van is charged per guest, not per pizza, and includes a 90-minute serving window, starting no later than 8:30 PM. Service is by the slice from the side of the horsebox. The minimum spend is £750.

At present, we are not accepting standalone pizza bookings to prioritise full catering packages. Exceptions may be made at our discretion depending on date, location, and guest numbers. Solo bookings are charged at £17 per guest for slice service.

Tastings:

Once you have paid a deposit you will be invited to a tasting day during the off-season, usually in January and held in our restaurant in Penrith, Cumbria. We aren't able to offer full individual menu tastings as it isn't reflective of how we cook on the day due to difficulties replicating on a smaller scale. Unfortunately, we cannot offer tastings for short-notice bookings.

Other

Price Validity

Prices quoted in your initial proposal are valid for 18 months. For events beyond that period, pricing should be treated as indicative only. Should ingredient costs rise by more than 10%, we will notify you and adjust accordingly (to date, we have never needed to do this).

Guest Numbers

Final guest count is due five weeks before the event. If not provided, we'll use the number in your initial proposal. If final numbers drop below 90% of your proposal, a per-head price increase will apply. We will do our best to accommodate any last-minute additions.

Minimum Spend:

Live Fire Menus: £3,500 + VAT

Solo Pizza Van Bookings: £750 + VAT

Payments:

- A 20% non-refundable deposit is required to secure your date.
- Full balance is due 1 months before the event.
- Cancellations within six months of the event will be charged in full, based on your most recent quotation and original guest numbers.

Evening Food

Must be booked as part of a larger package (minimum three courses, this can include canapés). Evening food only is not available.

Main Course Requirement

All Live Fire Menus must include a main course.

Allergies

We cannot accept liability for undisclosed allergies or dietary restrictions.

Due to food hygiene and insurance policies, we cannot serve food not supplied by us or leave any food behind post-event.

Ingredient Substitution

In the event of supply issues or unexpected price changes, we may substitute ingredients with a comparable item of equal value and quality. Where possible, you will be informed in advance.

Conduct Policy

Our team is committed to ensuring a positive experience for all. We maintain a zero-tolerance policy towards inappropriate behaviour. In such instances, staff are authorised to cease work and leave the premises without notice.

Pricing Adjustments

Prices listed in your deposit invoice will be honoured. Any additional or altered items added later will be charged at current pricing.

Weather & Horsebox Travel

Please note that weather in Cumbria can be unpredictable. In the rare instance that we feel it would be unsafe for our horsebox to travel due to extreme weather conditions, we will inform you in advance of the event and communicate our backup plan clearly.

Fire Placement & Visibility

We always aim to position our live fire cooking setups in view of guests, while maintaining safe distances in line with health and safety regulations. However, in cases of adverse weather or limited space, the fires may need to be positioned out of sight.

To proceed with your booking, please reply via email to contact@smokeandsteel.co.uk confirming your acceptance of our proposal and terms. We'll then provide payment details for the deposit. Your date will be secured once payment is received, and we will confirm this via email. Payment of the deposit will constitute your acceptance of our terms and conditions.

We hope to be part of your special day and look forward to working with you.



CONTACT

Email us at contact@smokeandsteel.co.uk

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www.smokeandsteel.co.uk

Please note we only take initial enquiries via email