



SMOKE & STEEL

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 Foccacia / £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

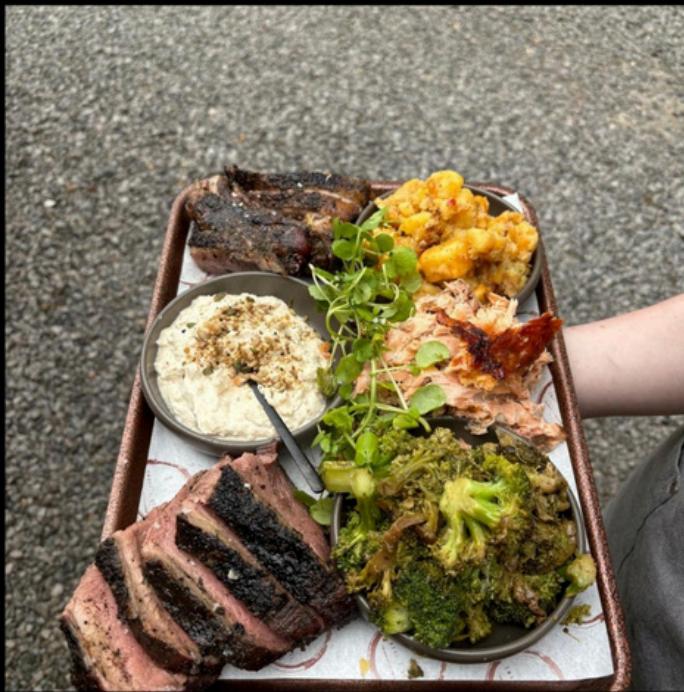
MIDDLE EASTERN - £35

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 - Choose 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 Style Gravy Base, Mozzarella, Peppered Chicken, Sweetcorn, Jalapenos

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!"



CONTACT

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Please note we only take initial enquiries via email