

Byfords Food Hall



114-116 Eastwood Old Road
Leigh-on-Sea
Essex SS9 4RS
Telephone: 01702 525903
email:
byfordsfoodhall@tiscali.com



Helpful Tips for You & Your Tummies!

Getting organised

Firstly ensure that you allow enough time for any frozen food to defrost thoroughly in your fridge before cooking - overnight is ideal.

Secondly prepare all foods that will not be cooked on the barbie, keeping salads & desserts covered & refrigerated until time to serve.

Time to cook on the barbie

Remember to keep raw meat & their utensils on one side of the barbie, separate from all ready-to-eat food to avoid cross-contamination (food poisoning).

Food Safety Agency (FSA) Cooking Advice:

“Thorough cooking kills harmful bacteria in food so it is extremely important to make sure that food is cooked properly. When cooking or reheating food, always check that it is piping hot all the way through.

“It is especially important to make sure that you thoroughly cook poultry and pork, rolled joints and products made from minced meat, such as burgers and sausages. This is because there could be bacteria in the middle of these types of products. They should not be served pink or rare and should be piping hot all the way through. Whole cuts of meat (such as steaks) and whole joints of beef & lamb can be served pink/rare as long as they are fully sealed on the outside.”



Order Form

Name:	
Contact No.:	
Date of Collection:	
Alcohol:	
Glass Hire:	
Order:	

« Waitress Service »

Our Waitress Service is available at the cost of £9 per hour. Please contact Ms Turner on 01268 747118

« Chilled Wine & Beers »

These may be supplied on a Sale or Return basis. Glasses can be hired free of charge when alcohol is supplied.

Byfords Food Hall



Barbecues

It's not Summer without one

Byfords Hand Made Sausages

		£ per kg
Pork Chipolatas		6.69
Pork Celebration	<i>Traditional Style</i>	6.49
Pork & Chive	<i>Chive</i>	6.49
Fleurs de Provence	<i>Rosemary & Thyme</i>	6.49
Pork Farmhouse	<i>Oregano & Basil</i>	6.49
Pork Dragon	<i>Chilli & Leek</i>	6.49
Pork Cumberland	<i>Pepper</i>	6.49
Heritage Old Spot	<i>Rare Breed Pork & Ale</i>	7.29
Minty Lamb	<i>Mint Sauce</i>	6.49
Lamb & Apricot		6.49
Beef	<i>Traditional Style</i>	6.49

Byfords Prime Beef Cuts

T-bone Steak	<i>Market Price</i>
Rump Steak	<i>Market Price</i>
Ribeye Steak	<i>Market Price</i>
Porterhouse/Sirloin	<i>Market Price</i>
Fillet Steak	<i>Market Price</i>

The above are available with the marinade Chilly Willy.

Byfords Chops

Lamb Chops	<i>Minted</i>	£8.99/kg
Rack of Lamb Chops	<i>Rack of 8 chops</i>	£9.99
Pork Chops	<i>Plain, Garlic Butter</i>	£1.09 each

Byfords BBQ Chicken

		£ each
Breast Quarter	<i>Medium - bone in</i>	1.89
Breast	<i>Large Supreme Style</i>	2.09
Breast	<i>Large Boneless</i>	2.29
Leg		0.89
Thigh		0.55
Drumstick		4.11/kg
Winglet		2.39/kg

*The above are available with the following marinades:
Lemon & Coriander, Chinese, Garlic Butter, Tandoori, Tikka
Massala, Hot 'n' Spicy*



Byfords Hand Made Burgers

		£ each
Beef Burger		0.89
Beef Steak Burger		1.29
Worrell Thompson	<i>Exclusive to Q Guild</i>	1.29
Pork Burger	<i>Pork & Apple</i>	0.79
Pork Steak Burger	<i>Pork & Apple</i>	1.09
Lamb Burger	<i>Minted Lamb</i>	0.99
Lamb Steak Burger	<i>Minted Lamb</i>	1.39
Sharma Burger	<i>Pork & Lamb, spiced</i>	0.99
Chicken Burger	<i>Lemon & Coriander</i>	1.25

Byfords Hand Made Satays

		£ each
Beef	<i>Plain</i>	1.49
	<i>Marinades:</i>	
	<i>Argentinian Fire, Chilly Willy,</i>	
	<i>Paprika & Mild Chilli</i>	
Lamb	<i>Plain, Minted</i>	1.49
	<i>Kofta - spiced, herb crust</i>	0.99
Chicken	<i>Plain</i>	1.39
	<i>Marinades:</i>	
	<i>Garlic butter, Chinese, Tandoori,</i>	
	<i>Argentinian Fire, Sweet Chilli</i>	
Pork	<i>Plain, Hickory & Maple</i>	1.29
Prawn	<i>Plain, Green Thai</i>	1.49

Byfords Ribs

		£ per kg
Lamb Ribs	<i>Minted</i>	3.99
Pork Chinese Ribs		4.99
Pork King Ribs		4.99

*The above are available with the following marinades:
Hickory & Maple; Chinese*

Fish

Tuna Steak	£2.99 each
Scotch Salmon Fillets	± £2.50 each
Sea Bass	£2.99 each
Tiger Prawns	16.50/kg