



## **BBQ Menu**

Crisps, nuts and olives

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### Pork

Pork Sausages (pork, Cumberland, pork and leek)

Chorizo style Sausages

Chinese Pork Belly Ribs

BBQ Ribs

Pulled BBQ Pork

### Beef

Homemade Burgers

Rump Steak +£2.00 per head

Sirloin or Rib Eye Steak + £3.00 per head

Pulled BBQ Beef

Seesame Soy Beef Skewers

### Chicken

Marinated Chicken Thighs (choice of Chinese, BBQ, Lemon, Pepper and Garlic, Tandoori, Jerk, Peri Peri, Salt and Pepper, honey ginger and soy)

Tandoori Chicken Breast Skewers

Lemon and Pepper Chicken Thigh skewers

Chicken and Chorizo Skewers

Chicken Shish Kebabs

Marinated Chicken Breast (choice of Chinese, BBQ, Tandoori, Jerk, Peri Peri, Salt and Pepper)

### Lamb

Lamb Shish Kebabs

Lamb Kofte

Minted Lamb Kebabs + £1.75 per head

Minted Lamb Chops +£1.75 per head  
Marinated Leg of Lamb + £2.25 per head

### Vegetarian and Vegan

Vegetable and Haloumi Skewers (vegan option available)  
Vegetarian Burgers (vegan option available)  
Chilli and Lime Corn on the Cobs (vegan option available)  
Garlic and Herb Portabello Mushrooms (vegan)  
Tahnini Cauliflower (vegan)  
Tandoori Cauliflower Steak  
Tamarind Squash and Haloumi Skewers  
BBQ Miso Aubergine (Vegan)

### Fish

Salmon Filet (plain, teriyaki, honey and ginger, lemon and pepper)  
King Prawn Skewers +£2.00 per head  
Fish Kebabs +£2.00 per head  
Seafood Skewers +£3.00 per head

Selection of normal and brioche buns and a wide selection of sauces and dressings are provided

### **Salads**

Mixed Salad (leaves, tomato, cucumber, pepper, spring onion)  
Greek Salad (leaves, tomato, cucumber, olives, feta)  
Caesar Salad (leaves, croutons, parmesan with caesar dressing)  
Mixed Salad with sweet potato and pomegranate  
Coleslaw (red and white cabbage, grated carrot and a creamy dressing)  
Asian Slaw (shredded savoy cabbage in a sweet chilli dressing)  
Brazilian Coleslaw (with or without chicken) (peas, sweetcorn, apple, sultanas, carrots, spring onion in a creamy dressing)  
Sweet and Sour Rainbow Slaw (red and white cabbage, grated carrot, onion, celery, raddish, red pepper, with a light sweet and sour dressing)  
Potato Salad (new potatoes mixed with spring onions, slow cooked caramelized onions and crispy onions in mayonnaise)  
Teriyaki Potato Salad (new potatoes, broccoli, onions, with a teriyaki mayo)  
Roasted new potato, chorizo and sweetcorn salad  
Sweet potato, spring onion and shallots with honey sherry vinaigrette  
Mexican Sweet Potato Salad (sweet potatoes, black beans, sweetcorn, avocados and tomatoes)  
Tomato, Mozzarella and Onion Salad  
Tricolour Salad (tomato, avocado and mozzarella)  
Tomato Salad with ricotta, broad beans and salsa verde  
Panzanella Salad (bread and tomato salad with peppers and capers)  
Tomato, Beetroot and Red Onion Salad  
Lentils, roasted tomato and herb salad  
Lentils with chickpeas, beetroot and Haloumi in a lemon dressing  
Spiced Lentil, Tomatoes, Chickpeas and Halloumi

Roasted Vegetable Cous Cous (aubergine, courgette, peppers, sultanas and pinenuts with cous cous)  
 Tricolour Cous Cous (tomatoes, avocado, mozzarella and cous cous in a pesto dressing)  
 Pasta Salad with Tuna, Sweetcorn and Peppers  
 Pasta Salad with Pesto, Baby Spinach and Toasted Pine Nuts  
 Pasta Salad with onions, pepper, sweetcorn and kidney beans  
 Pasta Salad with Ham and Peas  
 Wild Rice Salad (cherry tomatoes, cucumber, spring onions, cranberries, walnuts and feta)  
 Rice Salad with Roasted Butternut Squash (cumin roasted butternut squash, cranberries, pomegranate, hazelnuts, herbs and feta)  
 Butternut Squash, green beans and Goats Cheese Salad  
 Roasted Beetroot, Sweet Potato and Feta Salad  
 Pea, Courgette and Mozerella Salad  
 Wardorf Salad (celery, apple and sultanas in a creamy dressing)  
 Quinoa, feta and Spinach Salad  
 California Quinoa and Avocado Salad (quinoa, butternut squash, broccoli, herbs, pomegranate and pistachios with a sweet tahini and avocado dressing)  
 Roasted Aubergine and Quinoa Salad (aubergines, leeks, tomatoes, hazelnuts, soft cheese and quinoa)  
 Tabbouleh Salad (cous cous mixed with tomatoes, cucumber, spring onion and herbs)  
 Asparagus, Avocado and Quinoa Tabbouleh  
 Garlic and Herb Bulgur Wheat Salad  
 Faro Salad with Roasted Carrots and Feta  
 Courgette Salad  
 Russian Salad  
 Pea, mint and Feta Salad  
 Roasted Beetroot, Goats Cheese and Walnut Salad  
 Roasted Cauliflower Salad with lemon and tahini  
 Moroccan Cauliflower Salad (cauliflower, onion, cranberries, dates, nuts, herbs and pomegranate)  
 Haloumi and Chargrilled vegetable salad  
 Grilled Summer Vegetable Salad (aubergine, corn, courgette, squash, asparagus, and tomatoes with a zesty dressing)  
 Roasted Brussel Sprouts, hazelnuts and Pomegranate  
 Griddled Baby Gems with Balsamic and Goats cheese  
 Spiced Indian Chickpea Salad  
 Charred Aubergine Salad with Sugar Spiced Onions  
 Broccoli, Tomato and Bacon Salad  
 Broccoli, Chilli and Garlic with Toasted Almonds  
 Roasted Beetroot with chesnuts and tahini  
 Roasted Cauliflower, caramelized onions, cous cous and almonds  
 Spiced butternut squash, onions and pinenuts  
 Coronation Chicken Salad  
 Tuna Nicoise  
 Prawn and Crab Salad  
 Smoked Fish Salad

**£17 per head = 4-6 meat/veg/fish choices, 4 Salads (guests will receive 3 pieces of meat/veg/fish each)**

**£20 per head = 4-6 meat/veg/fish choices, 6 Salads (guests will receive 3 pieces of meat/veg/fish each)**

**£25 per head = 4-6 meat/veg/fish choices, 7 Salads (guests will receive 4 pieces of meat/veg/fish each)**

Add Selection of mini desserts for £5.50per head

Fruit Tarts with Crème Patisserie  
Popping white chocolate and raspberry Cheesecake  
Crème Bruleè (vanilla, irish cream, white chocolate)  
Triple Chocolate Brownies  
Lotus Biscuit Brownies  
Pecan Caramel Brownie  
Bakewell Blondies  
Raspberry Blondies  
Pistachio Blondies  
Lemon Tarts  
Chocolate Mousse Shots  
Fruit Crumble  
Fruit Pavlova's  
Banoffee Pies  
Blackberry and Lemon Fool  
Pecan pies  
Treacle Tart  
Eton mess  
Lemon Posset  
Tiramisu  
Chocolate Eclair  
Sticky Toffee Pudding  
Trifle (traditional, black forest)  
Chocolate Ganache Tarts  
Butterscotch Pudding  
NY Cheesecake  
Bread and Butter Pudding  
Chocolate Brioche Pudding  
Cinnamon Apple Crumble Cake  
Iced Berries with hot white chocolate sauce  
Chocolate Orange Cake  
Fresh Fruit Kebabs  
Scones with clotted cream and Jam

Potato accompaniment can be added for £2.00per head (new potatoes, chips, jacket potatoes) sweet potato fries (£2.50)

Additional Salads can be added for £2.00 per salad per head.

Price is inclusive of disposable crockery and cutlery, china can be added for £1.75 per head.

Waiting staff are £12 per hour with a minimum of 3.5 hours.

A Supplement is charged for the hire of the BBQ and for the BBQ chef for parties of less than 70 guests. for smaller parties if you own a gas BBQ this can be used.