



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 +£2.50 per head

Sirloin or Rib Eye Steak + £3.00 per head

Pulled BBQ Beef

Seesame Soy Beef Skewers + £2.00 per head

Korean BBQ Short Ribs + £2.50 per head

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 Satay 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 + £2.00 per head

Lamb Kofte

- Minted Lamb Kebabs + £2.00 per head
- Minted Lamb Chops +£2.50 per head
- Tandoori Lamb Chops + £2.50 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)
- Vegetarian Sausage (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)
- Garlic and Herb King Prawn Skewers +£2.00 per head
- tandoori 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)
- Ceaser Salad (leaves, croutons, parmesan with ceaser dressing)
- Mixed Salad with sweet potato and pomegrante
- 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 Mozzarella 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 Bulger 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

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

£24 per head = 4-6 meat/veg/fish choices, 6 Salads (guests will receive 3 pieces of meat/veg/fish each)

£29 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 £6.50per 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.