

BBQ

Proudly served with
'Vegware Crockery & Cutlery'

[Option 1]

from £21.00 +VAT per person

Homemade 6oz Burger with a Variety of Relishes, Sauces and Mustards

Barbequed Cumberland Sausages with Fried Onions

Marinated Chicken Thighs and Drumsticks in a Spicy Brown Sauce

Hot Jacket Potatoes and Butter

Coleslaw Salad

Assorted Mixed Seasonal Salad

Decorated English Cream Trifle with Strawberries

Fresh Bread and Butter

[Option 2]

from £24.00 +VAT per person

Gourmet Grilled 8oz Beef Burgers
with Mature Cheddar and Red Onion Marmalade in a Brioche Bun

Whole Roasted and Barbeque Glazed Chicken Pieces

Piquant Marinated Lamb Kebabs, with Peppers and Red onion

Hot Baked Vegetarian Capsicum Glazed with Cheese

Greek Salad with Diced Feta and Olives

Cous Cous with Vegetables and Sultanas

Provençale Pasta Salad

Fruit Topped Cheesecake with Cream

Fresh Bread and Butter

[Option 3]

from £24.00 +VAT per person

Cajun-Spiced Monk Fish Kebabs with Mushrooms, Courgettes and Onions

Glazed Devilled Pork Spare-Ribs in a Rich Tomato Sweet and Sour Sauce

Marinated Chicken Thighs and Drumsticks Barbequed in a Spicy Brown Sauce

Hot Baked Ratatouille Vegetarian Capsicum Glazed with a Cheese and Breadcrumb Topping

New Potato Salad with Parsley

Tomato, Radish and Spring Onion Bowl

Mixed Vegetable Salad

Lettuce, Bean Shoots and Mixed Nut Salad

Vanilla Cheesecake with a Red Berry Compote

Fresh Bread and Butter

[Option 4]

from £28.00 +VAT per person

Selection of Assorted Canapes on Arrival

Flash Grilled Teriyaki Marinated Rib-eye Steak, served with homemade aioli

Brochette of Coriander Scented Chicken Breast, served with Mint Yogurt

Chilli and Honey Flavoured Game Sausages

(or Cumberland sausages if preferred)

Sweet Potatoes and Herbed Salad

Bismarck Salad: Lettuce Heart, Red Cabbage and Horseradish

Hot Minted New Potatoes

Beetroot with Orange Dressing

Cherry Tomatoes and Iceberg Lettuce

Sharp Lemon Tart and Cream

Fresh Bread and Butter

[Option 5]

from £28.00 +VAT per person

Pulled Pork in a Smokey Barbeque Sauce, served with a Floured Bap

Marinated Fresh Salmon and Vegetable Kebabs with Dill Dressing

Barbequed Minute Rump Steaks

Hot Baked Casserole of Assorted Root Vegetables, with a Paprika Breadcrumb Glaze

Hot Jacket Potatoes, served with Chive Sour Cream and Mature Cheddar

Caesar Salad with Parmesan Cheese

Classic Coleslaw

New Potato Salad

Luxury Black Forest Gateaux with Kirsch and Cream

Fresh Bread and Butter

[Option 6 – Vegan*]

from £18.50 +VAT per person

Grilled Tofu with Pepper and Chilli Sauce

Grilled Aubergine and Courgette with Quinoa Salad

Pulled Jack Fruit Burgers in a Sesame Seed Bun

Hot Jacket Potatoes, served with Baked Beans

Pickled Pink Coleslaw

Spinach and Cherry Tomato Salad with Balsamic Dressing

Vegan Brownies

Fruit Salad

Fresh Bread and Oils

**Please note you must have a minimum of 20 guests to enjoy this menu*

[Option 7 – Caribbean]

from £26.50 +VAT per person

Jerk Chicken Legs

Lamb, Pepper and Pineapple Kebabs with a Chilli Lime Mayo

Jamaican Grilled Red Snapper Escovitch

Grilled Plantain

Jerk Aubergine

Sweet Potato Salad

Coconut and Mango Rice

Tomato and Spring Onion Salad

Mixed Salad

Exotic Fruit Salad with a Rum Syrup

Passion Fruit Topped Cheesecake

Fresh Bread and Butter

Tea & Coffee

Includes cups, saucers, milk and sugars

£2.75 +VAT per person

Staff Charges

0 – 74 guests: **£120 +VAT**

75 – 99 guests: **£180 +VAT**

100+ guests: **£240 +VAT**

10% Low Numbers Surcharge may be applied to groups of below 50 guests

*For details on upgrading to full china and silverware, please see our **Crockery & Cutlery Policy***