

BBQ MENU A

Award Winning County Cumberland & Herb Sausages

Prime British Beef Burgers with Cheddar Cheese (Add £0.25 per person to include Fried Onions)

Sticky Chilli, Lime & Honey Chicken Wings

Chinese Spiced Pork Spare Ribs

Served with:

Selection of Relishes & Dips

Associated Fresh Breads

Choice of 2 Salads

Choice of 2 Freshly Made Desserts

£13.50 per person

BBQ MENU B

Award Winning Pork & Fresh Leek Sausages

Prime British Beef Burgers with Cheddar Cheese (Add £0.25 per person to include Fried Onions)

Cajun Spiced Chicken Breast Fillets

Mixed Vegetable Kebab with Courgette, Mixed Peppers, Onion & Button Mushrooms (v)

Served with:

Selection of Relishes & Dips

Associated Fresh Breads

Choice of 3 Salads

Choice of 2 Freshly Made Desserts

£14.50 per person



BBQ MENU C

Chicken Tikka Thighs Marinated in a Yoghurt Mint Dip
Moroccan Spiced Lamb Kofta Kebabs
Tiger Prawn Parcels Infused with Chilli, Ginger, Garlic, Coriander & Fresh Lemon Grass
Marinated Flat Iron Featherblade Beef Steaks
Sweet Potato & Red Pepper Skewers Drizzled with a Smoked Paprika Oil (v)

Served with:

Selection of Relishes & Dips
Associated Fresh Breads
Choice of 3 Salads
Choice of 3 Freshly Made Desserts

£16.95 per person

BBQ MENU D

Award Winning Pork & Fresh Chilli Sausages
Chicken, Mixed Pepper & Red Onion Kebabs
Marinated British Sirloin Steaks
Pork Belly Slices Infused with Soy Sauce, Honey & Chinese Spice
Stuffed Flat Mushroom with Feta Cheese, Basil & Sundried Tomato (v)

Served with:

Selection of Relishes & Dips
Associated Fresh Breads
Choice of 3 Salads
Choice of 3 Freshly Made Desserts

£18.50 per person



BBQ MENU E

Lamb & Fresh Mint Burgers (Add £0.25 per person to include Fried Onions)

Grilled Boneless Chicken Thighs with Sticky Maple Barbecue Sauce

Poached Sea Bass with Lemon, Thyme, Garlic & Olive Oil

Teriyaki & Soy Infused Beef, Onion & Red Pepper Skewers

Grilled Halloumi, Yellow Pepper & Cherry Tomato Skewers (v)

Served with:

Selection of Relishes & Dips

Associated Fresh Breads

Choice of 3 Salads

Choice of 3 Freshly Made Desserts

£18.95 per person

BBQ MENU F

Award Winning Wild Boar & Fresh Apple Sausages

Deluxe British Beef Burgers with Melted Buffalo Mozzarella (Add £0.25 per person to include Fried Onions)

Marinated Chicken Satay Skewers

British Dry Aged Rib Eye Steaks

Poached Atlantic Salmon Fillet Infused with a Jerk Seasoning Dressing

Garden Mint Marinated British Lamb Loin Chops

Served with:

Selection of Relishes & Dips

Associated Fresh Breads

Choice of 3 Salads

Choice of 3 Freshly Made Desserts

£23.95 per person



ADDITIONAL FOOD OPTIONS AVAILABLE

Grilled Buttered Corn on the Cob (v) – **£1.50 each**

Baked Jacket Potato with Butter Portions & Grated Cheddar Cheese (v) – **£2.50 each**

Baked Sweet Jacket Potato with Butter Portions & Grated Cheddar Cheese (v) – **£2.95 each**

Vegetarian Sausage (v) – **£1.95 each**

Vegetarian Burger (v) – **£2.50 each**

Vegan Sausage (vegan) – **£1.95 each**

Vegan Burger (vegan) – **£2.50 each**

Poached Atlantic Salmon Fillet with a Lime, Fresh Dill & Honey Dressing – **£2.75 each**

(Please feel free to ask about additional vegetarian or allergy alternative products)

GOURMET FOOD OPTIONS

Half Grilled Lobster Tail with a Lemon & Fresh Herb Butter – **£8.95 each**

Monkfish, Tiger Prawn & Pancetta Skewer infused with Chilli, Lime, Garlic & Coriander – **£6.50 each**

Gourmet Wagyu Beef Burger – **£5.95 each**

All our BBQ menus include the supply of charcoal BBQ's, professional uniformed chef(s), lighted gazebo, dressed trestle table, serving dishes, serving utensils, disposable plates, cutlery & napkins

White China Plates & Stainless Steel Cutlery Hire – £1.50 per person

Glassware Hire – £0.40 per glass

White Linen Tablecloth Hire – POA (dependent on sizing)

White Linen Napkin Hire – £1.25 per person

Professional Waiter/ Waitress Hire – £12.50 per staff member per hour

Professional Bar Staff Hire – £15.00 per staff member per hour

All prices are per person and exclude VAT

Minimum of 40 people required (please contact us if lesser numbers as we might still be able to accommodate)



AVAILABLE SALADS

Classic Caesar Salad with Garlic Croutons & Parmesan Shavings
New Potato, Sour Cream, Spring Onion & Chive Salad
Mixed Leaf Salad with Feta Cheese & a Balsamic Oil Dressing
Lemon, Coriander & Mint Couscous
Pesto & Rocket Penne Pasta Salad
Traditional Chunky Coleslaw
Char Grilled Mixed Vegetable Salad
Mixed Pepper & Sun-Dried Tomato Mixed Leaf Salad
Tomato & Buffalo Mozzarella Salad with Fresh Basil & a Basil Oil Dressing
Tuna & Sweetcorn Farfalle Pasta Salad tossed with a Fresh Vinaigrette
Chilled Spicy Rice with Fresh Chilli & Grilled Mixed Vegetables
Summer Salad (Baby Spinach leaves, Mozzarella, Strawberries and Aged Balsamic)
Beetroot, Grated Carrot & Crumbled Goats Cheese Salad
Asian Noodle Salad, with Sesame Seeds, Spring Onions and a Soy Dressing

AVAILABLE DESSERTS

Banoffee Pie
Cherry & Almond Bakewell
Lemon Tart
Fresh Tropical Fruit Salad
Chocolate Truffle Torte
Mixed Berry & Vanilla Cheesecake
Bramley Apple Tart
Traditional Carrot Cake
Chocolate Pecan Pie
Chocolate & Mascarpone Tiramisu
Seasonal Exotic Mixed Fruit Tart
Choux Pastry Profiteroles Filled with a Chantilly Cream
British Strawberries & Cream (£1.00 per person supplement)
Selection of British Cheeses, Biscuits, Celery & Mixed Grapes (£1.50 per person supplement)

