

bbq menus



catering with style and value

Classic BBQ VI Vegetarian

Two Courses

Your guests may have all three

Chicken Breast Fillet in Cajun or BBQ Marinade Farmhouse Sausages Traditional Quarter Pound Beefburgers with Onions & Herbs

For your vegetarian guests. Your guests may have all three $oldsymbol{v}$

Quorn Fillet in Cajun or BBQ Marinade Vegetarian Burger Vegetarian Sausage

Salad Selection - Select Four items from our selection, your guests may have all four salads v

Potato Salad with Chives

Homemade Coleslaw

Roasted Mediterranean Vegetables with Couscous

Wild Rice Salad with Garlic & Herbs

Mixed Green Salad

Mushrooms in a Creamy Garlic Dressing

Tomatoes, Onion & Basil with Balsamic Dressing

Beetroot & Red Onion with Mild Chilli

All served with a selection of White, Granary, Wholemeal Rolls/Baps/French Sticks, Chutneys, Wholegrain & English Mustard & Sauces

Desserts Selection - Select one v

Chocolate Fudge Cake with White Chocolate shavings
Fresh Cream Profiteroles with a Rich Dark Chocolate
Blackcurrant Cheesecake
Fresh Strawberries
Tropical Fresh Fruit Salad
all served with Fresh Cream

£23.00 per head minimum Order £850



catering with style and value

Premier BBQ

VI Vegetarian

Two Courses

Select four items - your guests may have all four

Chicken Breast Fillet in Cajun or BBQ Marinade
Farmhouse, Pork & Leek or Sweet Chilli Sausages (choose one or ask for a mixture)
Traditional Quarter Pound Beefburgers with Onions & Herbs
Pork & Apple Burger
Spicy Chicken Wings
Lamb Koftas

For your vegetarian guests - your guests may have all four v

Vegetable & Halloumi Kebabs Quorn Fillet in Cajun or BBQ Marinade Vegetarian Burger Vegetarian Sausage

Salad Selection - Select Five items from our selection, your guests may have all five salads *v*

Potato Salad with Chives Mixed Green Salad

Homemade Coleslaw Mushrooms in a Creamy Garlic Dressing

Roasted Mediterranean Vegetables with Couscous Tomatoes, Onion & Basil with Balsamic Dressing

Cherry Tomato, Feta Cheese, & Olives with Basil Oil Beetroot & Red Onion with Mild Chilli

Wild Rice Salad with Garlic & Herbs Waldorf Salad

Fusilli Pasta Salad with Herb Ricotta

All served with a selection of White, Granary, Wholemeal Rolls/Baps/French Sticks Chutneys, Wholegrain & English Mustard & Sauces

Dessert Selection – select two , your guests may select one v

Chocolate Fudge Cake with White Chocolate shavings Lemon Torte with a Passion Fruit Coulis

Fresh Cream Profiteroles with a Rich Dark Chocolate

Blackcurrant Cheesecake

Toffee & pecan Roulade with a Butterscotch Sauce

Pavlovas with Seasonal Berries

Fresh Strawberries

Fresh Fruit Salad all served with Fresh Cream

£26.00 per head

minimum Order £850



catering with style and value

VI Vegetarian Deluxe BBQ

Two Courses

Select four items - your quests can have all four

Chicken Breast Fillet in Cajun or BBQ Marinade

Farmhouse, Pork & Leek or Sweet Chilli Sausages (choose one or ask for a mixture)

Traditional Quarter Pound Beefburgers with Onions & Herbs

Pork & Apple Burger

Spicy Chicken Wings

Lamb Koftas

Minted Lamb Steaks

Pork Steaks in Teriyaki or BBQ Marinade

5oz Sirloin Steaks

Salmon with Garlic & Herbs

For your vegetarian guests - Select four items - your quests can have all four v

Vegetable & Halloumi Kebabs

Quorn Fillet in Cajun or BBQ Marinade

Vegetarian Burger

Vegetarian Sausage

Mini Corn on the Cob

Falafel in Pitta Bread

Salad Selection - Select six items from our selection, you guests may have all six salads v

Potato Salad with Chives Mixed Green Salad

Homemade Coleslaw Mushrooms in a Creamy Garlic Dressing

Roasted Mediterranean Vegetables with Couscous Tomatoes, Onion & Basil with Balsamic Dressing

Cherry Tomato, Feta Cheese, & Olives with Basil Oil Beetroot & Red Onion with Mild Chilli

Wild Rice Salad with Garlic & Herbs Waldorf Salad

Fusilli Pasta Salad with Herb Ricotta

All served with a selection of White, Granary, Wholemeal Rolls/Baps/French Sticks Chutneys, Wholegrain & English Mustard & Sauces

Dessert Selection – select three, your guests may select one item **v**

Chocolate Fudge Cake with White Chocolate shavings

Lemon Torte with a Passion Fruit Coulis

Fresh Cream Profiteroles with a Rich Dark Chocolate

Blackcurrant Cheesecake

White Chocolate & Raspberry Cheesecake with a Raspberry Coulis

Toffee & Pecan Roulade with a Butterscotch Sauce

Pavlovas with Seasonal Berries

Fresh Strawberries

Fresh Fruit Salad all served with Fresh Cream

£30.00 per head

minimum Order £850



Thank you viewing our menus and pricing.

We have prepared a number of standard packages which include all the services you may need for your BBQ. This can be dependent upon the venue, so we have listed some options.

Let us emphasise that these are our standard packages, but we can tailor menus to suit your requirements and you can mix 'n match across menus.

The services include the following:

- All served buffet style from our pop-up catering tent
- High Quality Biodegradable disposable Plates & Serviettes
- Stainless Steel Cutlery
- Linen for Buffet Tables
- All Cooking and Service Equipment including Buffet Table

Crockery for both main meal & dessert can be supplied for a £2.00 per head supplement