

BBQ Menu

Traditional buffet style or Family Sharing style of service optional.

BBQ Menu A £17.00pp+VAT

Prime Beef Burgers served with Mature Cheddar Cheese & fried onions in soft flour bap
Succulent Pork Sausages
Marinated Tandoori Chicken Pieces
Selection of Vegetarian Sausages & Burgers (V)

All served with a selection of relishes,

Choose any three salads from the menu

Choose any two desserts from the menu

BBQ Menu B £19.00pp+VAT

Lamb Burgers Served in a Soft Flour Bap
Marinated Lemon & Herb Chicken Skewers
Mediterranean BBQ King Prawn skewers
Roasted Mediterranean Vegetable & Haloumi Cheese Kebab (V)

All served with a selection of relishes,

Choose any three salads from the menu

Choose any two desserts from the menu

BBQ Menu C £21.00pp+VAT

Marinated 4oz Steak
Cajun Spiced Chicken thighs with a Honey Glaze
Poached Salmon Filet served with a Lemon & Dill Mayonnaise
Roasted Mediterranean Vegetable & Haloumi Cheese Kebab (V)
& Selection of Vegetarian Sausages & Burgers (V)

All served with a selection of relishes,
Assorted Fresh Bakers Rolls

Choose any three salads from the menu

Choose any two desserts from the menu

Salads/Sides

*Indicates Vegan friendly

Caesar Salad with Croutons & Parmesan shavings
Greek Salad with Basil olive oil dressing
Chick Peas Infused with Roasted Bells peppers*
Celery, Apple, Grape & Walnut Salad
New Potatoes with, Sour Cream & Chives
Herbed Quinoa carrot salad*
Spicy Bean Salad with a fresh Chilli Dressing*
Mixed Vegetable Saffron Rice*

Cucumber & Mint Pasta Salad
Lemon, Coriander & Minted Couscous*
Beef Tomato, Red Onion & fresh Basil dressed with Olive Oil*
Pesto & Rocket Pasta Salad
Buckwheat with Roasted Med Vegetables*
Mixed Leaf Green Salad with Oil & Balsamic*
Chunky Coleslaw

(Extra salad/side order choices (£1.50 sup pp))

Add mini corn on the cob (£1 pp)

Sausages: Choose from Pork & Leek, Pork & Apple, Mediterranean, Wild Boar & Apple, Lamb & Mint
(extra £2.00pp)

Dessert

* Indicates served warm & requirement to access to oven facility

Glazed lemon tart
 Banoffee pie
 Black forest gateau
 Dark choc truffle & salted caramel torte
 Mixed red berry cheesecake
 Eton mess
 American double chocolate brownie (nut free)
 Dark chocolate & raspberry fondant*
 Sticky toffee pudding*
 Lemon infused treacle tart* & clotted cream
 White chocolate & Madagascan vanilla mousse
 Vanilla panacotta & red berry pudding
 St Clements cheesecake
 Exotic Fresh Fruit Salad
 Strawberry fool stack with shortbread
 biscuit
 Vanilla Crème Brulee
 Gluten free brownie
 Baileys chocolate mousse

Trio of desserts – Shortbread biscuit with strawberry fool, zesty lemon posset with raspberry, mini double chocolate brownie
 (£2.00 supp)

Sharing platter – Selection of our favourite & best miniature desserts; ideal for sharing.
 (£2.00 supp)

Selection of English & Continental Cheese & Biscuits (£3.50 sup)

Additional Mixed Berries to be served with your Dessert choices (£1.50 sup pp)

Cheese Towers (photos & quote available on request)

Celebration Cakes (photos & quote available on request)

Minimum order of 40 people.

This price includes supply of gas BBQ, uniformed BBQ chef, 3x3m gazebo in case of rain, presentation dishes, disposable napkins, disposable plates, disposable cutlery, buffet table & buffet table linen.

China Crockery & Stainless Steel Cutlery are available to hire for £1 pp.

Linen napkins are available to hire for £1pp & linen cloths at £10.00 each.

Tea, coffee, glassware, soft & alcoholic drinks are also available.

Uniformed staff are available at £12.50 per hour, per staff member.