

BBQ Buffets

The all-time favourite with a chef on board cooking fresh from the BBQ.

How it works!

- 1) Choose the menu option
- 2) Select the dishes as per the option
- 3) Tell us your selection and we will send you an invoice to confirm your selection

Other Menu options are available. We can also tailor make you a bespoke menu.

Option 1

1 Main option

1 option from Sides group 1

1 option from Sides group 2

Freshly baked bakers basket and butter

1 dessert

Served with cream

£14.30. per person

Option 2

2 Main options

2 options from Sides group 1

1 option from Sides group 2

Freshly baked bakers basket and butter

1 dessert

Served with cream

£17.20 per person

Option 3

3 Main options

2 options from Sides group 1

2 options from Sides group 2

Freshly baked bakers basket and butter

2 desserts

Served with cream

£22.00 per person

MAINS

8oz Cumberland style sausage ring

6oz British or Irish fresh ground beef burger

Honey and mustard butterflied chicken breast in honey and mustard dressing

Minted lamb skewers

6oz Jerk pork loin steak

4oz rump steak with peppercorn rub

(V) Halloumi and mixed pepper skewers

(V) Chickpea, sesame and carrot burger

SIDES

Group 1

New potato salad with red onion and chives

Spiced cous cous with spring onion

Soft bulgur wheat with tomato, cucumber, onion, parsley and mint

Roast tomato, garlic and thyme pasta salad

Group 2

Wholegrain mustard coleslaw

Mixed leaf salad with pepper, tomato and cucumber

Greek Salad with feta, tomato, red onion, rocket and olives

Sliced beef tomatoes with buffalo mozzarella

Mixed green bean salad with garlic and parsley

BBQ Mexican corn on the cob

DESSERTS

Sticky toffee pudding with toffee sauce*

Jam roly poly*

Apple and mixed berry crumble*

Baked Vanilla cheesecake with passion fruit coulis

Raspberry meringue roulade

Brioche bread and butter pudding*

French apple flan*

Lemon citrus tart

Vegetarian, Gluten free and other dietary requirements are available on request prior to event.