



BBQ Menu

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Chicken Satay Skewers

Jerk Chicken

Bourbon BBQ Chicken

Souvlaki Lamb Skewers

Vegan BBQ Teriyaki Tofu (vg)

Roasted Red Pepper and BBQ Halloumi Kebabs (v)

Cajun Pork

Moroccan Lamb Koftas

with Cumin, Garlic, Chillies and Moroccan Spices

Peri Peri Chicken Kebabs

Chargrilled Chicken Breast

Vegan Kebabs (vg)

Pork BBQ Ribs

with a Tangy BBQ Sauce Beef Brisket

Cajun Corn on the Cob (vg)

Bratwurst Sausage Hot Dog

with Onions

Burgers

Cajun Chicken Burger

with Lime Mayonnaise

Beef Burgers

with American Cheese, Onions, Tomatoes Ketchup and American Mustard

Halloumi

with roasted Red Peppers shredded lettuce and chilli Jam (v)

BBQ Chicken

with Cheese, Pickles, and Chipotle Mayonnaise

BBQ Vegan Burger (vg)

This Style of service for a Wedding Breakfast requires a Minimum of 2 courses

***can be made gluten free

OPTIONS

You choose

- 4 mains
- 4 sides



Cooked on a traditional BBQ and served buffet style

£42.00 + Vat (4 Mains and 4 Sides)



BBQ

Sides

Orzo Salad

with Sun-Blushed Tomatoes

Parmesan, Fresh Basil, Garlic,

and Virgin Olive Oil

Feta Stuffed with Sweet Pepper Jus (v)

Green Bean, Pea, Baby Spinach

and Garden Mint and Edamame Salad with a
Summer Green Herb Dressing (v)

Caesar Salad

Feta, Lemon, and Mint Couscous (v)

Traditional Greek Salad (v)

Bang Bang Chicken Noodle Salad

Rocket, Radicchio, Gorgonzola, Honey Salad

with Pomegranate Dressing (v)

Patatas Bravas and Chorizo Salad

Pad Thai Salad

Moroccan Cauliflower, Pomegranate Salad

with Tahini Dressing (v)

Super Salad

Quinoa, Pumpkin Seed, Broccoli, Sweet Potato,
Spinach and Citrus Dressing (v)

Chickpea & Vine Ripe Tomato

with Crunchy Onion, and Flat Leaf Parsley Salad
(v) (vg)

Cheeky Chilli Mexican Salad

Rice, Pinto Beans, Chilli, Tomato, Cumin and Fresh
Coriander (v) (vg)

Tomato, Red Onion and Torn Basil Salad (v)

(vg)

Chargrilled Jerk Butternut Squash

with Spring Onion & Pineapple Caribbean Pasta
Salad (v)

Chopped Turkish Salad

with Parsley, Mint, Coriander and Lemon (v)

Mozzarella, Beef Tomato and Basil Salad

with Balsamic Dressing (v)

Goats Cheese Salad

with Balsamic Dressing (v)

Beetroot, Goats Cheese & Toasted Pine Nuts (v)

Traditional Potato Salad (v)

Red Cabbage Crunchy Coleslaw (vg) (vg)



Desserts

Cold Mini Desserts

Chocolate Brownie

Pavlova, Cream and Berries

Lemon Meringue

Carrot Cake Pots with Cream Cheese and Chocolate Soil

Lemon Panna Cotta with Cherry and Ginger

Orange Posset

Chocolate and Salted Caramel Pot with Marshmallow Top

Tiramisu

Macarons

Cake Pops - £9.00 + Vat Per Person

OPTIONS



Drop off service for desserts

- Choice of 2 £13.00 + Vat
- Choice of 4 £16.50 +Vat



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