

If you are looking for a more informal way to celebrate, why not opt for a mouth-watering barbecue. The aromas whet the appetite whilst your guests enjoy delightful drinks and canapés.

The menus below include the cost of all chefs, buffet service crew, catering equipment and serving equipment. We average the number of waiting crew to 1 per 25 guests for barbecues. Should you require full table service additional staff will be required and will be charged accordingly.

Vegetarian options can be prepared only for the number of vegetarians attending.

The gourmet barbecue

- Selection of two items from the premium dishes
- Selection of three items from the standard dishes
- Choice of four salads
- Artisan breads
- Selection of relishes

The American

- Minute steak with mustard relish
- Quarter pounder burger with cheese and bacon
- Succulent in a rich barbecue sauce
- Pulled chicken in a jerk sauce
- Jacket potatoes
- Buttered corn on the cob
- Mixed salad
- Selection of breads and rolls

The pick and mix

- Five items from the meat, fish and vegetarian selection
- Four items from the meat, fish and vegetarian selection
- Three items from the meat fish and vegetarian selection

Each of the above with a choice of four salads, a selection of rolls and relishes



B A R B E C U E S

B A R B E C U E S

Pick and mix options

Meat

Barbecue chicken skewers
Chicken marinated in lemon, herbs & black pepper
Beef & vegetable kebabs
Beef burgers with spicy tomato relish (cheese optional)
Cumberland and plain sausages
Pork & apple skewer
Barbecue pulled pork
Lamb & mint kebabs
Harissa lamb kebabs

Fish

Three fish kebabs marinated in garlic and lemon
Cod burgers
Cajun salmon & red capsicum kebabs
Salmon teriyaki skewers
King prawns in chilli, garlic & lemongrass oil

Vegetarian

Flat mushrooms with garlic dip (v)
Harissa halloumi skewers (v)
Bean cheese burgers with chilli aioli (v)
Aubergine, sweet pepper & courgette kebabs with yoghurt dip (v)

Premium Dishes

Supplement applies

Peppered minute steaks with red onion marmalade
Lamb steaks with red onion & mint salsa
King scallops marinated in lemon and garlic
Grilled seabass with chives
Giant prawns in chilli, garlic & lemongrass oil (price depending on market value)

Salads

French new potato salad
Mixed green salad with vinaigrette
Traditional coleslaw
Beetroot & carrot salad with vinaigrette dressing
Pasta and mixed bean and sun blushed tomato salad
Roasted Mediterranean vegetables with pasta, basil and Parmesan shavings
Wild rice salad
Mediterranean couscous – red peppers, cherry tomatoes, black olives and feta
Gazpacho salad- cherry tomatoes, cucumber, courgettes and peppers
Greek salad – cucumber, cherry tomatoes, red onions, green peppers, feta, olives
Caesar salad with garlic croutons and anchovies

