

BBQ Menu (minimum 12 persons)

£17.00 per head

Good to know:

A portion consists of 2 hot items and some of each salad per person.

The host may choose 3 items (plus the vegetarian option) from the main course menu below for parties under 25 people or 4 items for parties over 25, to offer their guests.

Make your hot choice from the following:

- Locally made sausage with hot dog roll
- Locally made beef burger with bap
- Chicken breast in barbecue, Chinese, Cajun, garlic & herb or lemon marinade
- Pork steaks in a Chinese marinade
- Tandoori style chicken
- Rump steak in barbecue, Chinese, Cajun or garlic & herb marinade
- Grilled vegetables marinated in basil oil (V)
- Veggie burgers (V)

Then choose one salad from each of the sections:

Section 1

- Pasta salad tossed in a tomato and basil sauce
- Rice salad with peppers, onions & herb dressing
- Fruity cous-cous salad

Section 2

- Chunky ratatouille salad
- Wright Choice coleslaw
- Celery, apple & walnut salad

Section 3

- New potato, chive & red onion salad
- Potato salad bound in a basil sauce
- New potato, mushroom & spring onion salad with a wholegrain mustard mayonnaise

Plus

- Mixed salad tossed with herb dressing & Chunky bread & butter

Desserts

£5.95 per head

- Chocolate & Bailey's brownie with a white chocolate sauce
- Marshmallow cheesecake
- Brandy snap basket filled with milk chocolate mousse, garnished with fruit
- Seasonal fruit crumble served with custard
- Orange and mascarpone roulade
- Chocolate tart served with clotted cream
- Meringue with fresh cream and fresh fruit with raspberry sauce
- Crème brulee served with shortbread biscuit
- Chocolate torte on a Hobnob biscuit base with caramel sauce
- Lemon tart with crème fraiche
- Fresh fruit salad in a sweet white wine syrup

Beverages

Tea & Coffee

£2.50 per head

Orange juice, apple juice, still & sparkling mineral water

£2.50 per litre

Good to know:

The price of these menus include the use of table cloth for buffet table, cutlery wrapped in napkins, china, plates, serving utensils & chafing dishes. We bring the bbq and someone to cook and then serve the meat from the buffet table and collect the plates when people have finished then leave.

If you would like to hire them for longer or hire additional serving staff to serve your drinks before & during the buffet, generally look after your guests then this can be arranged at an additional cost.

If you would like a buffet as part of your wedding day we can supply all the additional services included in our sit down menu such as: laying tables with white linen cloths, all the necessary cutlery, crockery & glasses. We will serve drinks supplied by you as your guests arrive, open your wine & put on tables along with jugs of water, while you are eating dessert we serve your champagne for the speeches, we will then have tea & coffee available. We will cut your wedding cake. We will tidy up at end of evening and recycle your bottles.

The cost for this is £37 a head including barbecue main course, dessert, tea & coffee.

All prices quoted are inclusive of VAT @ 20%

Please make us aware of any allergies when booking rather than telling us on the day as it will be too late to rectify then.

For allergen information please see our website.