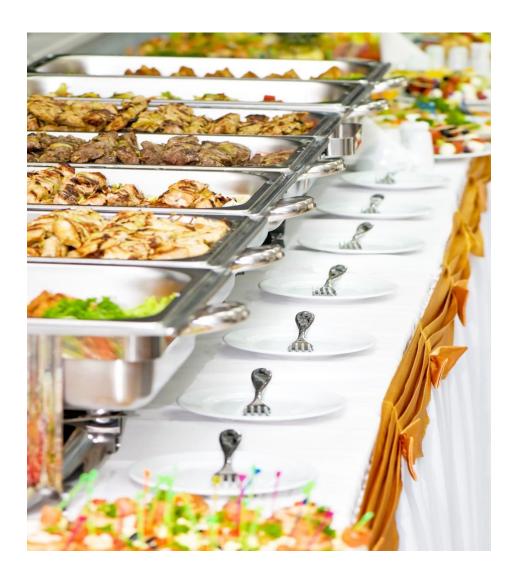


QUALITY WEDDING & EVENT CATERING



BBQ & FLAME GRILLED MENU 2022



LUXURY BBQ GRAZING BUFFETS

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Perfect, relaxed, informal selfservice

Compliment your choice with delicious buffet salad bowls from the menu below

Handmade Burgers -

(Served with pretzel bun, lettuce, tomatoes, gherkins, Monterey Jack cheese)

Quality gourmet beef burger

Mexican pulled jackfruit burger (ve)

Plant based burger (ve)

Handmade Kebabs -

Greek style lamb kebab, oregano, thyme and honey yoghurt

Vegetable kebab - aubergine, peppers, onion, mushroom marinated in garlic (ve)

Halloumi cheese kebab, peppers, onion, mushroom and courgette (v)

Tandoori marinated chicken skewer with coriander yoghurt

Local Butcher's Own Gourmet Sausages -

Lincolnshire sausage – coarsely ground pork with breadrusk and sage

Old English pork sausage – coarsely ground pork and lots of black pepper

Quality vegetable and vegan sausage (ve)

Three BBQ options, £15.95 pp Four BBQ options, £20.95 pp Five BBQ options, £25.95 pp

WHOLE SALMON

Whole fresh dressed salmon (cold, serves approx. 20)

Delicious whole stuffed BBQ salmon (warm, serves approx. 20)

£95 each



BBQ BUFFET SIDES (COLD)

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Homemade deli-style coleslaw (v) (gf)

Rustic breads selection

Mediterranean roasted vegetable couscous salad (ve)

Greek salad with feta (v) (gf)

Chive and new potato salad (v) (gf)

Moroccan style pea tabbouleh, bulgur wheat, peas, garlic, mint, parsley and coriander (v)

contanuer (v)

Mozzarella and tomato salad with balsamic (v) (gf)

Mixed tomato and red onion salad with basil and olive oil (ve) (gf)

Mixed green leaf salad with parmesan shavings, olive oil and balsamic vinegar (v)

3 sides selection £7.95 pp

DESSERT BUFFET TABLE

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Buffet desserts to be enjoyed

Classic tart citron (v)

Homemade rich chocolate mousse with white chocolate soil and honeycomb (v)

Bailey's crème brûlée with fresh raspberries and mini heart shaped shortbread (v)

Eton Mess with edible flowers (v)

Homemade popcorn panacotta with salted caramel (v)

Citrus lemon syllabub with a honeycomb shard (v)

Chocolate and orange tart (ve)

Selection from one, £6.95 each

TEA & COFFEE

Fresh coffee and tea station supplement £2.50 net per person

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Prices exclude vat, staffing, travel, tableware and kitchen hire. Vegetarian, gluten free, dietary and vegan options are available.

Winners – The Food Awards England, Best Caterers (Midlands), Winners – NICHE Magazine, Best Wedding Services, Winners – Guides for Brides, 5* Customer Service Award – As featured in VOGUE

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