



## Barbeque Menu

This menu can either be served to tables as a sharing feast or as a buffet. For a buffet service without canapés there is a 20% discount.

If you would like to have a specific dish which is not listed, please let us know and we will do our best to accommodate you.

### Canapés (4 types, 6 per person) £10 per head

Please choose 2 meat / fish and 2 veg / vegan if you have some attending

- Beetroot and elderflower champagne-cured salmon, bitter lemon purée (GF)
- Mushroom patè crostini (VE, GF option)
- Aubergine caviar crostini (VE, GF option)
- Southern fried cauliflower bites (VE, GF option)
- Cocktail sausages (honey mustard, soy and sesame)
- Mini toad-in-the-whole with mustard onion marmalade (VE option)
- Beetroot, blue cheese and sesame mini kebabs (V)
- Mini rare-roast beef yorkshire puddings, dijon creme fraiche
- Smoked duck / pigeon breast and plum chutney
- Crispy filled potato skins with cashew aioli, toasted seeds and herbs (VE, GF)
- Wild mushroom choux buns (V)
- Choux buns with cream cheese and herbs (V)
- Watermelon and feta salad (V)
- Gazpacho shots (white, green or red) (Ve)
- Blue cheese and cranberry endives (V)
- Scallop tartare with marscapone, fresh herbs, lemon
- Ceviche bites
- Red pepper purée with goat's cheese (V)
- Arancini bites
- Clam in the shell with fennel purée
- Chicken and pistachio terrine
- Chicken liver parfait with onion marmalade
- Ham hock terrine with parsley oil

**Mains** (Please choose at least one vegetarian / vegan option if you have some attending)

Price per person: £25 for 2 mains, £33 for 3 mains, £39 for 4 mains



- Hog roast, slow cooked pork, crackling, apple sauce. Optional rubs / marinades: fennel seed / soy and chilli / harissa)
- Slow cooked beef brisket, finished on the bbq
- Middle Eastern style marinated leg of lamb, flame kissed and served pink
- Marinated seasonal veg and tofu skewers (vegan)
- Duck and apricot skewers
- Babyback ribs in homemade BBQ sauce
- King prawn and chorizo skewers
- Chimichurri haloumi skewers (vegetarian)
- Jerk chicken
- Jerk tofu (vegan)
- Salt and pepper squid
- Seasonal, responsibly sourced fish in salsa verde

Served with handmade bread rolls, sauces, condiments and 3 side dishes (choose from the below).

#### **Sides / Salad / Mezze**

- Beetroot carpaccio with pistachio dressing
- Roast squash, burnt aubergine and pomegranate dressing
- Tomato and shallot salad or greek salad
- Summer tabbouleh
- Courgette and aubergine salad with chermoula
- Heritage carrot and orange blossom salad
- Potato salad (classic or many variations)
- Fennel and potato salad
- Celery and preserved lemon salad
- Pine nut raisin and dill pilaf
- Lentils and rice
- Peach and ewes cheese salad
- Red rice, orange and pistachio
- Sautéed or roast potatoes,
- Wild herb salad
- Dressed summer veg
- Roasted beets and maple dressing / cashew dressing

#### **Table Settings (crockery, cutlery, linen etc)**

- £12 per person



**Extra Staff (the cost of staff is covered by the price of the food. This is for extra staff if you want to provide your own bar, for example bar etc)**

- £15 / hour / person

**Fridge Trailer Hire**

- £400

**Oven Hire**

- £250