

Summer Barbecue, Option 1

Homemade 6oz Burger **D**
Barbequed Cumberland Sausages with Fried Onions **D**
Marinated Chicken Thighs & Drumsticks in a Spicy Brown Sauce **D G**
Hot Jacket Potatoes & Butter **D G**
Coleslaw Salad **D G VE**
Assorted Mixed Seasonal Salad **D G VE**
Decorated English Cream Trifle with Strawberries
Fresh Bread & Butter
Selection of dips & sauces

£22.00 (+VAT Per Guest)

Summer Barbecue, Option 2

Grilled Gourmet 8oz Beef Burgers served with Mature Cheddar &
Red Onion Marmalade in a fresh Brioche Bun **D**
Whole Roasted & Barbecue Glazed Chicken Pieces **D G**
Piquant Marinated Lamb Kebabs with Peppers & Red Onion **D G**
Hot Baked Vegetarian Capsicum Glazed with Cheese **G V**
Greek Salad with Diced Feta Cheese & Olives **G**
Cous Cous with Vegetables & Sultanas
Provençale Pasta Salad
Fruit Topped Cheesecake with Fresh Cream
Fresh Bread & Butter
Selection of dips & sauces

£25.00 (+VAT Per Guest)

V = Vegetarian | **VE** = Vegan | **G** = Gluten Free | **D** = Dairy Free

Minimum of 40 guests. Prices shown exclude VAT.
Due to space restrictions we can only offer one menu per event.

Summer Barbecue, Option 3

Cajun-Spiced Monk Fish Kebabs with Mushrooms, Courgettes & Onions **D G**

Glazed Devilled Pork Spare Ribs in a Rich Tomato Sweet & Sour Sauce **D G**

Marinated Chicken Thighs & Drumsticks Barbecued in a Spicy Brown Sauce **D G**

Hot Baked Ratatouille Vegetarian Capsicum Glazed with a Cheese & Breadcrumb Topping **V**

Hot New Minted Potatoes with Parsley **G V**

Tomato, Radish & Spring Onion Bowl **D G V**

Mixed Vegetable Salad **D G V**

Lettuce, Bean Shoot & Mixed Nut Salad **D G V**

Vanilla Cheesecake with a Red Berry Compote

Fresh Bread & Butter

Selection of dips & sauces

£25.00 (+VAT Per Guest)

Summer Barbecue, Option 4

Assorted Canapés on Arrival (Variety of Meat, Fish & Vegetarian)

Teriyaki Marinated Rib-Eye Steak, Flash Grilled & Served with Homemade Aioli **D G**

Brochette of Coriander Scented Chicken Breast Served with Mint Yoghurt **D G**

Chilli & Honey Flavoured Game Sausages (Or Cumberland if preferred) **D**

Sweet Potatoes & Herbed Salad **D G**

Bismarck Salad (Lettuce Heart, Red Cabbage & Horseradish) **D G**

French Bean & Mushroom Vinaigrette **D G**

Beetroot with Orange Dressing **D G**

Cherry Tomatoes & Iceberg Lettuce **D G**

Sharp Lemon Tart & Cream

Fresh Bread & Butter

Selection of dips & sauces

£29.00 (+VAT Per Guest)

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Summer Barbecue, Option 5

Pulled Pork in a Smokey Barbecue Sauce Served in a Floured Bap
Marinated Fresh Salmon & Vegetable Kebabs with Dill Dressing
Barbecued Minute Scallops of Norfolk Turkey Breast
Hot Baked Casserole of Assorted Root Vegetables with a Paprika Breadcrumb Glaze
Hot Jacket Potatoes Served with Sour Cream & Mature Cheddar
Caesar Salad with Parmesan Cheese
Classic Coleslaw
New Potato Salad
Luxury Black Forest Gateaux with Kirsch & Cream
Fresh Bread & Butter
Selection of dips & sauces

£29.00 (+VAT Per Guest)

Summer Barbecue, Option 6 (Vegan Barbecue)

Grilled Tofu with Pepper & Chilli Sauce **D G VE**
Grilled Aubergine & Courgette with Quinoa Salad **D G VE**
Pulled Jack Fruit Burgers in a Sesame Seed Bun **D G VE**
Hot Jacket Potatoes Served with Baked Beans **VE**
Picked Pink Coleslaw **VE**
Spinach & Cherry Tomato Salad with Balsamic Dressing **VE**
Vegan Brownies **VE**
Fruit Salad **VE**
Fresh Bread & Oils **VE**
Selection of dips & sauces **VE**

£19.50 (+VAT Per Guest)

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Summer Barbecue, Option 7 (Caribbean Menu)

Jerk Chicken Legs
Lamb, Pepper & Pineapple Kebabs with a Chilli Lime Mayo
Jamaican Grilled Red Snapper Escovitch
Grilled Plantain
Jerk Aubergine
Sweet Potato Salad
Coconut & Mango Rice
Tomato & Spring Onion Salad
Mixed Salad
Exotic Fruit Salad with a Rum Syrup
Passion Fruit Topped Cheesecake
Fresh Bread & Butter
Selection of dips & sauces

£27.50 (+VAT Per Guest)

Tea & Coffee

Add £2.85 Per Guest (+VAT)

Includes Cups, Saucers, Milk, Sugar & Accompaniments

Staff Surcharges

Surcharges are based on a 3-4 Hour Charter with 1-Hour Setup.

0-74 Guests: £144.00 (+VAT)

75-99 Guests: £216.00 (+VAT)

100+ Guests: £288.00 (+VAT)

An £18.00 (+VAT) Setup Charge Applies to Each Staff Member

Additional Hours are charged at £18.00 (+VAT) Per Staff Member Per Hour

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