



2011 BBQ Menus

Our BBQ's are served in assisted buffet style, cooked on hot griddle's in front of your guests.

Our staff will serve your guests from silver bain maries, guests then helping themselves to the selection of salads, breads, sauces & chutneys.

Once your guests have had seconds, our staff will clear away the main courses, and serve dessert.

Included within the price:- crockery, cutlery, paper serviettes, staff, cooking and service equipment, table linen for buffet table.

Should you require a more formal style of service/event please ask for specialised quote.

Strawberry Fields BBQ

Fresh from the Grill

(1 of each item per guest)

Chicken Breast Fillets in BBQ Marinade
Peppered Steak Brochettes
Cumberland Sausages

Vegetarian Option

Field Mushrooms stuffed with:- Port, Stilton, Cream Cheese, with a Herb Crust
Haloumi & Roasted Vegetable Brochettes
Vegetarian Sausage or Burger
(1 of each item per vegetarian guest)

To Accompany

Mixed Leaf and Melon Salad, Citrus and Olive Oil Dressing

Then, choose 3 of the following salads:-

Carrot, Walnut and Celery with Light Vinaigrette & Sesame Seeds
Tomato, Olive and Feta Salad
New Potato, Apple and Sweetcorn Salad
Roasted Vegetable & Tomato Cous Cous
Spiced Mixed Bean & Pasta Salad
Sautéed Mushrooms with White Wine and Tarragon

Served with a selection of Breads, Chutneys and Sauces.

For Dessert

Freshly picked, locally grown Strawberries and Cream

£16.45 + VAT



2011 BBQ Menus

Garden Party BBQ Menu

Fresh from the Grill

Guests to choose three of the following items

Chicken Breast Fillets in BBQ Marinade
Italian Tomato marinated Minute Steaks
Teriyaki Salmon and Shrimp Brochettes
Gourmet Sausage Selection (3 per person)
Lemon Pepper Chicken Brochettes
Spiced Lamb Kofte
Thin Cut Pork Loin Steaks (Lomo) with, Honey, Ginger and Lemon

Vegetarian option

Vegetarian guests to choose three of the following items

Field Mushrooms stuffed with:- Port, Stilton, Cream Cheese, with a Herb Crust
Mushroom and Red Onion Brochettes with Sesame & Garlic Marinade
Mild Spiced Vegetarian Sausage
Haloumi & Roasted Vegetable Brochettes
Vegetarian Burger with Melted Mature Cheddar

To accompany

Mixed Leaf and Melon Salad, Citrus and Olive Oil Dressing
And choose 4 of the following hot or cold salads:-

Carrot, Walnut and Celery with Light Vinaigrette & Sesame Seeds
Tomato, Olive and Feta Salad
New Potato, Apple and Sweetcorn Salad
Roasted Vegetable & Tomato Cous Cous
Spiced Mixed Bean & Pasta Salad
Hot Buttered New Potatoes with Chives
Hot Roasted Vegetables with Basil and Balsamic Marinade
Vegetable and Sweet Chilli, Rice Salad
Creamy Coleslaw
Mediterranean Vegetable Pasta Salad

Served with a selection of Breads, Chutneys and Sauces.

For Dessert

Choose from 1 from the selection below

Freshly Picked Locally Grown Strawberries and Cream
Individual Summer Fruit Puddings served with Fresh Cream
Chocolate Torte with Cointreau & Orange Zest Syrup
Raspberry and Pistachio Roulade
Fresh Fruit Salad
Lemon Posset with Raspberry Coulis and Shortbread Fingers
Baked Lemon and Vanilla Cheesecake with Summer Fruit Coulis

Trio of Desserts: (95p premium per head)

Lemon Posset, Panettone Marmalade Bread & Butter Pudding, Dark Chocolate Cup with Cointreau, Mascarpone and Kiwi

(Groups over 100 may wish to have the choice of two desserts)

£20.95 + VAT