

# Food Choices...



### Starters

(Choose 1 of the following dishes...)

We need exact numbers/choices for any Vegetarian/Vegan guests.

#### Classic Prawn Cocktail (Sf, DF)

Tiger Prawns, Homemade Marie Rose Sauce & Salad Leaves Served with Crusty Bread & Lemon Wedge

#### Smoked Salmon Salad (GF, DF)

Smoked Salmon, Roasted Beetroot & Wild Rocket

Served with Raspberry Vinaigrette

#### Caprese Salad (V, GF)

Buffalo Mozzarella, Tomato & Fresh Basil Served with Olive Oil & Balsamic Vinegar

#### Antipasto

Cured Meats, Sun Blushed Tomatoes, Wild Rocket & Olives Served with Homemade Focaccia

#### Homemade Vegetable Soup (Vg, C)

Served with Crusty Bread

#### Chicken Liver & Mushroom Pâté

Served with Grilled Toast & Salad Garnish

#### Goats Cheese & Caramelised Red Onion Tartlet (V, E)

Served with Homemade Chutney & Micro Herbs

**£8.50** (per person)

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### Gourmet BBQ Buffet

Relaxed, informal BBQ buffet...

We are happy to customise menus to suit your own taste, please see options available on the following pages. All food is freshly prepared in-house by our team of talented Chefs, on the day of your wedding.

We can help you to create your own bespoke menu...

1) Let us know your budget 2) Choose 5 main dishes 2) Choose 5 side dishes/salads

Each dish ordered is catered for every guest.

We will price your chosen menu for you and advise of possible changes if your budget hasn't been met! Prices obviously depend on your chosen options, seasonality/availability and current cost of ingredients.

As a rough guide, menu choices which include Steak, Sea Bass, Tuna, Red Snapper, Salmon or Duck tend to push BBQ prices up. These 'premium' dishes are marked with (£) However, some are usually allowed within our 'Luxe' package. Our 'Ultimate' package provides no limit to options.

If you have several guests with special dietary requirements, try to consider this when making your menu choices.

We have included a 'Sample Gourmet BBQ Menu', which works really well, at a guide price of £40, on the following page. Many wedding couples use this menu as a guide and just swap a few of the choices to suit.

Please discuss your menu with us a few months before your wedding date...





### \*Sample Gourmet BBQ Menu

Main Dishes (x5)...

Tiger Prawn & Monkfish Skewers (GF, DF, Sf)

Chargrilled Local Hake with Mango & Chilli Salsa (GF, DF)

Halloumi Cheese & Sweet Chilli Skewers (V, GF)

Prime Local Beef Burgers with Salad Leaves,
Cheddar Cheese & House Relish

Pulled Pork with Homemade BBQ Sauce (DF, C, M)

Side Dishes (x5)...

Mini Jacket Potatoes (Vg, GF, DF)
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Classic Greek Salad - Feta Cheese, Tomatoes, Red Onion & Olives (V, GF)
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Cous Cous with Fresh Mint & Summer Vegetables (Vg, DF)
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Chargrilled Vegetables in Pesto (Vg, GF, DF)

\*Guide price £40 (per person)

Mixed Green Salad (Vg, GF, DF)

+ Add Homemade Bread (Vg, DF) for an extra £1 (p/p)

\*Subject to availability of local produce.

Food Allergy & Intolerance Symbol Guide...





### Poultry Main Dishes...

Lime & Coriander Chicken Breasts (GF, DF)

Citrus Chicken Wings or Thighs (GF, DF)

Lemon Peppery Chicken Wings or Thighs (GF, DF)

Chef's Jerk Chicken Wings or Thighs (GF, DF)

Chicken Thighs with Soy & Mustard Marinade (GF, DF, M)

Spicy Cajun Chicken Skewers (DF, M)

Garlic & Lemon Chicken Skewers (GF, DF)

Chilli & Lime Chicken Skewers (GF, DF)

Classic Chicken Burgers with Salad Leaves & Zesty Mayo

Cider Glazed Duck (GF, DF) (£)

#### Beef Main Dishes...

Seared Steaks (GF, DF) (\$) (Rump, Sirloin or Rib Eye)

Prime Local Beef Burgers with Salad Leaves, Cheddar Cheese & House Relish

Teriaki Beef Skewers (GF, DF)  $(\pounds)$ 

Thai Beef Salad (GF, DF)

Peppered Beef Skewers (GF) (£)





#### Fish Main Dishes...

Chargrilled Local Mackerel with Salsa Verde (GF, DF)

Lime, Chilli & Coriander Monkfish & Vegetable Skewers (GF, DF)

Peppered Seared Tuna Steaks (GF, DF) (\$\mathbb{E})

Grilled Red Mullet with Tomato & Chilli Salsa (GF, DF) (£)

Grilled Sea Bass Fillets with Garlic (GF) (\$\mathbb{L}\$)

Grilled Sea Bream Fillets with Saffron & Tomato Salsa (GF, DF) (£)

Lemongrass Grilled Salmon with Fresh Blueberries (GF, DF) (£)

Chargrilled Local Mackerel with Mango & Chilli Salsa (GF, DF)

Grilled Local Hake Fillets, Marinated in Lemon & Herbs with Chorizo & Tomato Salsa (GF, DF) (£)

Spiced Fish Burgers with Salad Leaves & Chilli Mayo

### Shellfish Main Dishes...

Black Tiger Prawns with Chilli & Coriander (GF, DF, Sf)

Tiger Prawn & Monkfish Skewers (GF, DF, Sf)

Honey Glazed Black Tiger Prawns (GF, DF, Sf)

Locally Caught Cajun Spiced Squid Skewers  $(\mathbb{DF},\mathbb{M})$   $(\pounds)$ 

Moules Marinière (GF, Sf) (£)

Thai Red Curry Mussels (GF, DF, Sf) (\$\mathbb{L}\$)

Mussels with Cider Cream (GF, Sf) (£)





#### Lamb Main Dishes...

Sweet & Spicy Lamb Kebabs with Mint & Red Onion Relish (GF)

Pulled Shoulder of Lamb with Homemade BBQ Sauce (M, C)

Mediterranean Lamb Kebabs (GF, DF)

Honey Lamb Chops (GF, DF)

Herbed Lamb Kebabs (GF, DF)

Rosemary Lamb Chops (GF, DF)

Ginger & Port Marinated Lamb Chops (GF, DF)

Moroccan Style Lamb Burgers with Fresh Mint, Salad Leaves, Harissa & Mint Yoghurt

#### Pork Main Dishes...

Local Pork Sausages (GF, DF)

Stuffed Grilled BBQ Pork Chops (GF)

Pulled Pork with a Cider Glaze (GF, DF)

Honey & Mustard Pork Steaks (GF, DF, M)

Food Allergy & Intolerance Symbol Guide...





### Gourmet Burger Main Dishes...

All our burgers are homemade, served in a freshly baked sesame seed glazed bun & presented on rustic boards...

Gluten free buns available on request.

Prime Local Beef Salad Leaves, Cheddar Cheese & House Relish

> Classic Chicken Salad Leaves & Zesty Mayo

Moroccan Style Lamb Fresh Mint, Salad Leaves, Harissa & Mint Yoghurt

> Spiced Fish Salad Leaves & Chilli Mayo

 $\begin{array}{c} \textbf{Spiced Falafel} \ (\mathbb{Vg}) \\ \textbf{Salad Leaves, Harissa \& Mint Yoghurt} \end{array}$ 

Veggie Bean (Vg) Salad Leaves & Sweet Chilli Relish

Portobello Mushroom (Vg) Avocado, Salad Leaves & House Relish





#### Salad Side Dishes...

Classic Greek Salad - Feta Cheese, Tomatoes, Red Onion & Olives (V, GF)

Mozzarella, Tomato, Red Onion & Basil Salad (V, GF)

Potato Salad with Spring Onion (Vg, GF, DF)

Asparagus & Beetroot Salad (Vg, GF, DF)

Puy Lentil, Chorizo & Goat's Cheese Salad (GF)

Mango & Roasted Cashew Salad (Vg, GF, DF, N)

Chicken Salad with Peaches & Walnuts (GF, DF, N)

Grilled Vegetable Pasta Salad (Vg, Df, GF on request)

Seafood Pasta Salad (Sf, GF on request)

Chicken Pasta Salad (GF on request)

Salmon Pasta Salad (GF on request)  $(\pounds)$ 

Three Bean Pasta (GF on request)

Mixed Green Leaf Salad~(Vg, GF, DF)

Homemade Coleslaw (Vg, GF, DF)

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#### Dressings...

 $Honey \& \ Mustard \ (\texttt{GF}, \texttt{DF}, \texttt{M}) \ \big| \ \ Pesto \ (\texttt{GF}) \ \big| \ \ Balsamic \& \ Basil \ (\texttt{GF}, \texttt{DF}) \ \big| \ \ French \ (\texttt{GF}, \texttt{DF}, \texttt{M}) \ \big| \ \ Mayo \ (\texttt{Vg})$ 





### Vegetarian Main Dishes...

Halloumi & Sweet Chilli Skewers (V, GF)

Veggie Bean Burgers with Salad Leaves & Sweet Chilli Relish (V)

Mushrooms stuffed with Red Onion & Goats Cheese (V, GF)

Dolchelatte & Pear Tart (V, GF)

Butternut Chestnut & Lentil Cake (V)

Spiced Falafel Burgers with Salad Leaves, Harissa & Mint Yoghurt (Vg)

Roasted Sweet Potato, Goats Cheese & Red Onion Tart (V, E)

Spinach & Blue Cheese En Croute (V)

Melty Mushroom Wellington (V)

Spiced Beetroot & Feta Tart (V, E)

Asparagus & Parmesan Pastries (V)

Veggie Spiral Pie with Spiced Tomato Sauce (V)

Halloumi Burgers with Roasted Red Peppers, Salad Leaves & Sweet Chilli Relish (V)





### Vegetarian Side Dishes...

Chargrilled Asparagus with Hollandaise Sauce (V, GF, E)

 $\textbf{Mini Jacket Potatoes} \; (\texttt{Vg}, \texttt{GF}, \texttt{DF}) \\$ 

Cous Cous with Fresh Mint & Summer Vegetables (Vg, DF)

Middle Eastern Cous Cous (V, DF)

Chargrilled Vegetables in Pesto (Vg, GF, DF)

Vegetarian Pasta Salad (Vg, DF)

Classic Greek Salad - Feta Cheese, Tomatoes, Red Onion & Olives (V, GF)

Mozzarella, Tomato, Red Onion & Basil Salad (V, GF)

Potato Salad with Spring Onion (Vg, GF, DF)

Three Bean Pasta (Vg, DF)

Mixed Green Leaf Salad (Vg, GF, DF)

Asparagus & Beetroot Salad (Vg, GF, DF)

Mango & Roasted Cashew Salad (Vg, GF, DF, N)

Tangy Roasted Peppers (V, GF, DF)





### Vegan Main Dishes...

Spiced Crushed Tofu with Radish Salsa (Vg, GF)

Miso Aubergine~(Vg)

Grilled Peach Panzanella (Vg, GF)

Veggie Bean Burgers with Salad Leaves & Sweet Chilli Relish (Vg, GF)

Portobello Mushroom Burgers with Avocado, Salad Leaves & House Relish (Vg, GF)

Spiced Falafel Burgers with Salad Leaves, Harissa & Mint Yoghurt (Vg, GF)

### Vegan Side Dishes...

Cauliflower Rice Salad (Vg, GF)

Tomato, Cucumber & Coriander Salad (Vg, GF)

Herby Apricot Quinoa Salad (Vg)

Courgette & Mushroom Bread (Vg)

Fennel, Lemon & Mint Salad (Vg, GF)

Carrot, Orange & Avocado Salad (Vg, GF)

Sweet Potato Salad (Vg, GF)



### Gluten Free Main Dishes...

Honey & Orange Sea Bass with Lentils (GF)

Seared Steak with Salsa Verde (GF)

BBQ Salmon with Fennel & Olive Salsa (GF)

Chicken Stuffed with Mushroom, Lemon & Thyme (GF)

### Gluten Free Side Dishes...

Courgette & Quinoa Stuffed Peppers (V, GF)

Baked Polenta with Spinach & Goats Cheese (V, GF)

Chilli Corn Bread (V, GF)

Toasted Cumin Flatbread (V, GF)

Honey Roasted Beetroot & Carrot Salad (V, GF)

Herby Corn on the Cob in Brown Butter Sauce (V, GF)

Butternut Dauphinois (GF)



### Dairy Free Main Dishes...

Curry Coconut Fish Parcels (DF)

Jerk Pork & Pineapple Skewers (GF, DF)

Herby Pork with Apple & Chicory Salad (DF)

Creamy Tarragon Chicken Bake (DF)

## Dairy Free Side Dishes...

Quinoa Salad with Squash, Prunes & Pomegranate (Vg, DF)

Roasted Pepper & Goats Cheese Stuffed Tomatoes (V, GF, DF)

Butter Bean & Tomato Salad (Vg, GF, DF)

Squash & Barley Salad with Balsamic Dressing (Vg, DF)

Crispy Sweet Potato with Chick Peas & Tahini Yoghurt (V, GF, DF)