



BBQ MENUS

Help your summer sparkle.....

All the BBQ menus include crockery plates, cutlery, napkins, chef to cook, gazebo cover for the cooking area, tables and table linen for the salad table.

MENU 1

PRIME BEEF BURGERS
Served in soft buns
with fried onions

TRADITIONAL FARM HOUSE STYLE SAUSAGES
Served in deli hotdog rolls
With fried onions

CHICKEN TIKKA SKEWERS
Marinated in yoghurt and Indian spices

ESCALOPE OF CHICKEN PIRI PIRI
Cooked with chilli and herbs

HALLOUMI & FARAFEL VEGGIE BURGER (v)
Drizzled with lemon olive oil and oregano

£14.95 PER HEAD + VAT

CHOOSE 3 BBQ OPTIONS
AND 3 SALADS FROM THE SALAD MENU
VEGETARIANS WILL BE CATERED FOR

MENU 2

PRIME BEEF BURGERS
Served in soft buns
with fried onions

SPICY MALAGUETA CHICKEN
Lemon, chilli and oregano

TRADITIONAL FARM HOUSE STYLE SAUSAGES
Served in deli hotdog rolls
With fried onions

BOURBON BBQ SPARE RIBS
Smoked paprika, mustard and sugar

PRIME WARWICKSHIRE RUMP STEAK
Mixed pepper seasoning and rock salt

MINI LAMB KEBABS
With baby onions

HALLOUMI & FARAFEL VEGGIE BURGER (v)
Drizzled with lemon olive oil and oregano

CHARED SWEET PEPPERS (v)
Filled with tomato, blue cheese and mushroom

£17.95 PER HEAD + VAT

CHOOSE 3 BBQ OPTIONS
AND 3 SALADS FROM THE SALAD MENU
VEGETARIANS WILL BE CATERED FOR



BBQ MENUS

MENU 3

BLACKENED CAJUN CHICKEN BREAST FILLETS

TRADITIONAL FARM HOUSE STYLE SAUSAGES
Served in deli hotdog rolls
With fried onions

SALMON STEAKS
Marinated in garlic, lemon and chilli

CHILLI & CUMIN MARINATED HANGER STEAK

CHAR SUI PORK FILLET
Hoi sin, honey and dark soy

TWO PIN LAMB RACKS
marinated with pawpaw, gram flour and middle eastern spices

CHIMICHURRI MONKFISH CHEEKS
Garlic, fresh herbs, olive oil and red wine vinegar

CARROT AND SESAME PAKORA BURGERS (v)
With avocado and chilli mayonnaise

CHEMOULA DRESSED GRILLED AUBERGINE
Harissa, herbs and spices

£24.95 PER HEAD + VAT

CHOOSE 3 BBQ OPTIONS
AND 3 SALADS FROM THE SALAD MENU
VEGETARIANS WILL BE CATERED FOR

All BBQ's for 30 people or more also include an assistant to help with service and clearing away. All crockery etc. is taken away dirty.
we can supply glass hire if require at an extra cost.

SALADS

MEXICAN STYLE COLESLAW
Traditional coleslaw with jalapenos and coriander

FETA CHEESE, BLACK OLIVES AND BABY PLUM TOMATOES
with a balsamic dressing

WATERCRESS & ROCKET SALAD
With crispy bacon and garlic croutons

NEW POTATO SALAD
With caramelised shallots and French dressing

APPLE, CELERY AND WALNUT SALAD
In a cider mayonnaise

The Chefs Kitchen CAESAR SALAD

ROCKET, FRISEE, PEAR AND RADICCHIO SALAD
With toasted pine nuts

MIDDLE EASTERN TABBOULEH SALAD
Parsley, bulgur wheat, lemon and olive oil

FRUITY COUS-COUS
With freshly ground Moroccan spices

ROAST NEW POTATO SALAD
Smoked sweet paprika, and balsamic onions

RED PESTO, ORZO PASTA SALAD
With baby plum tomatoes and mozzarella pearls

JEWELLED GEM LETTUCE SALAD
Red cabbage, orange, pink grapefruit, walnut and goats cheese

THAI HERB AND FRESH MANGO SALAD
Sugar snap peas, beansprouts, herbs, and red chillies in a sweet and sour dressing