

CLASSIC BBQ MENU

£15

100% Beef burgers (gf)

Selection of butchers sausages

Cajun chicken skewers (gf)

Chickpea and mushroom burgers (ve)

Grilled corn with chilli and coriander (ve, gf)

Warm brioche rolls

Baby Leaf salad (ve, gf)

Moroccan cous cous (ve)



CLASSIC BUFFET MENU £15

Charcuterie platter

Selection of local cheese

Home-made bread with olives (v)

Potato & chive salad (v)

Moroccan cous cous (ve)

Baby leaf salad (ve, gf)



ALL AMERICAN BUFFET

£20

Mini burger sliders

Bratwurst, sauerkraut

Sticky bourbon pork ribs (gf)

Southern fried buttermilk chicken

Chilli bean burgers (ve)

Grilled corn with scallions (ve, gf)

Onion rings (v)

Fries

Coleslaw

Green salad



CARIBBEAN BBQ

Jamaican jerk chicken skewers (gf)

Smoked belly pork, salsa verde (gf)

Salt fish cakes, fermented scotch bonnet sauce

Mango and tomato chutney

Black bean, red pepper burger, smashed avocado (ve)

Spinach and goats milk coocoo (gf)

Grilled corn with ginger and scallions (ve, gf)

Hot and sour carrot and cabbage slaw (ve, gf)

Coconut rice and beans (gf)



CANAPES £2 EACH

Salt cod beignets

Sage and onion arancini, with cave aged cheddar (v)

Artichoke and cherry tomato skewers (ve, gf)

Teriyaki chicken skewers (gf)

Smoked salmon roulade with keta

Mini jacket potatoes, sour cream, chives and caviar (gf)

Truffled duck liver mousse, fruit chutney

Terrine of smoked ham, piccalilli gel (gf)

Smoked haddock tartlet

Blue cheese and pear tart (v)

Min of 20 of each type ~ Pick a maximum of 5 different type



DESSERT CANAPES

Lemon Meringue Pie £3

Key Lime Tart £3

Apple crumble tartlet £3

Cardamom & blood orange pannacotta (gf) £3

Vegan chocolate brownie (ve) £3

Star anise infused pineapple skewers (ve, gf) £3

Compressed iced melon skewers (ve, gf) £3

Strawberries & whipped cream (gf) £5

Clotted cream crème brûlée (gf) £3

Mini chocolate caramel pots (gf) £3

All guests must have the same choice