

## **BBQ Buffet (1)**

### **Meats**

*Pork Sausage,  
Hand made Beef Burger (6oz),  
BBQ marinated Chicken Breast,*

*Includes*

*3 salads and 1 potato from selector*

## **BBQ Buffet (2)**

### **Meats**

*Pork Sausage,  
Rump steak (6oz),  
Tandoori Chicken breast,*

*Includes*

*3 salads and 1 potato from selector*

## **BBQ Buffet (3)**

### **Meats**

*Cumberland Sausage,  
26 Hour Butterflied leg of lamb (redcurrant and mint glaze),  
Butterfly Piri piri Chicken,  
BBQ flat cap mushrooms with ricotta and pesto*

*Includes*

*5 salads and 1 potato from selector*

## **BBQ Buffet (4)**

### **Meats**

*Rump steak burgers (6oz),  
Spiced pork Steaks,  
Pork & Apple sausage.*

*Includes*

*4 salads and 1 potato from selector*

*All BBQ menus come with a selection of pickle, sauces and dressings and  
also a bread basket and butter*

*Add*

*Venison Burger  
Pulled Pork*

*28 day dry aged Bistro Fillet Steak  
Venison Sausage*

### Vegetarian options

*Lemon and Chilli marinated Halloumi.*

*BBq Sweet potato with Blue Cheese Dip*

*Tandori Indian Cheese with mushroom kebabs*

*Chicory and courgette with Pesto*

*Spiced Quinoa Burgers*

### Fish

*King prawn piri piri kebabs*

*Lemon and basil salmon parcels*

*Fresh tuna steaks (lemon and coriander marinade)*

*Sardines*

*Mackerel fillets*

*(Fish additions can be added but will be charged at market price due to extreme fluctuation of market prices, prices will be charged at market price 1 week prior to event, and these prices are a rough guide and are per person)*

### Salads

*Tomato and basil with red onion*

*Mixed leaves*

*BBQ Asparagus, Parmesan and rocket salad*

*(£1.00 per person supplement)*

*Moroccan cous cous*

*New potato and spinach blue cheese mayo*

*Mint and feta tabouleh*

*BBQ aubergine and white bean salad*

*Coleslaw,*

*New potato,*

*Cucumber and mint.*

### Potatoes

*Wedges*

*Buttered new potatoes*

*Jacket potatoes*

*Sauté potatoes with red onion*

## ***BBQ Desserts***

### **Vanilla Pannacotta**

*Peppered balsamic strawberries*

### **Chocolate Tart**

### **Apple Crumble Tart**

*Vanilla cream*

### **Eton Mess**

*Strawberries, crushed meringue and cream  
(When in season)*

### **Chocolate Brownie**

*Organic double cream*

### **Tiramisu Plant Pot**

*Topped with Chocolate Soil and Basil*

### **Lemon Posset**

*Berry Compote*

*All these dessert can be served in bowls to be placed in the centre of the table for your Guests to help themselves.*

### **Northern Cheese Board**

*Served with chutney, apple, sourdough bread and oatcakes  
Supplement applicable of £2.95 per person*

*Price is inclusive of VAT @ 20%, Crockery, Cutlery & Duni napkins, BBQ up to 40 persons.  
Linen Napkins available at £1.00 pp*

*Table linen is chargeable depending on table sizes and quantity.*

*Glassware can be accommodated please ask for a quote*

*A Travel charge will be applied to any venues out side a 45 minute travel time of or kitchen in west Yorkshire*

*Service staffs are charged at **£12.95** per hour, an accurate quote for staffing can be given after site survey has been completed.*

*Any heavy kitchen equipment needed for us to fulfil your requirements will be hired and charged*