



Herb & Spice BBQ Menu

All our meats are sourced from local 'freedom food' farms

Price per head includes:

A choice of 5 items from our BBQ menu
A choice of 3 Salads from our Salad menu
New Potatoes or Jacket Potatoes
Barm Cakes or Toasted Ciabatta

The Hire of the BBQ

A Highly Skilled Chef is included on events over 65 guests

Crockery, Cutlery and High Quality Paper Napkins

Extras:

Waitress Service @ £12.50 + Vat per hour each (min 4 hour shift)

Traditional BBQ Food

BBQ Spare Ribs Marinated in a traditional Spicy BBQ Sauce

Marinated Pork Chops

Lamb Koftas

Served with Peashoot Salad & Cucumber Tzasiki

Lamb & Pepper Kebab, Yogurt & Mint Dip

Marinated Lamb with Apricots & Rosemary

Marinated Steaks

Handmade Beef Burgers or Cheese Burgers served on soft or Crusty Bread

Selection of Sausages (including vegetarian)

Chicken Selection

Breast of Chicken marinated in Chilli & Ginger

Citrus Chicken with a piquant Salsa

Cajun Chicken Kebabs

Chicken Brochette with Louisiana Seasoning, Oven Dried Tomato Chutney

Cajun Chicken cooked in Cajun Spices

Chicken with a Lemon & Tarragon Marinade

Kebabs

Choose from our delicious Marinated Kebabs, individually made on Skewers:

Beef

Chicken

Lamb

Vegetable & Haloumi Cheese

Seafood Selection

Chilli, Garlic, & Coriander marinated King Prawns served on Skewers

Seafood Kebab either in a Thai or Tikka marinade

Grilled Sardines with a fresh Tomato & Basil Sauce

Orange Glazed Salmon Fillets

Other Stuff

Char Grilled Pork Loin seasoned with Cajun Spices

Char-Grilled Lamb Brochette

Pieces of Tender Lamb Marinated in Virgin Oil, Fresh Herbs, Garlic & White Wine Vinegar
served on a Skewer

BBQ - Something for the Veggies

Roasted Red & Yellow Peppers stuffed with Cherry Tomatoes Saffron Rice Red Onion, Basil
& Garlic

Roasted Mediterranean Vegetables

Vegetable Tikka & Haloumi Skewers on Rice Pilaff

Vegetarian Kebabs
Skewers of Mushrooms, Peppers, Onions, Courgettes in a spicy Marinade

Char – Grilled Corn on the Cob served with a Black Pepper Butter

Asparagus Char-Grilled with Rosemary & Black Pepper

Bowls of Savoury Potato Wedges served with a
Lime & Coriander Sour Cream

Herb & Spice Fresh Salads

The perfect selection to add to your meal

Mixed Leaf Salad (V) (VG) (GF) (DF)

Iceberg, Radicchio, Rocket, Cucumber, & Spring Onions

Caesar Salad

Romaine Cos Lettuce, Parmesan, fresh Croutons, & our Homemade Caesar Dressing

Rocket & Parmesan Salad

Rocket Leaves served with fresh shavings of Parmesan

Stilton, Smoked Bacon & Rocket Salad

Garnished with Poached Pears & a Port & Ginger Dressing

Greek Salad (V)

Traditional Plum Tomatoes, Cucumber, Black Olives, Red Onions, Fresh Parsley & our Finest Greek Feta Cheese

Spicy Mexican Mixed Bean Salad (V) (VG) (GF) (DF)

Chick Peas, Kidney Beans, Cannellini, Tomatoes, Coriander & Fresh Chilli

Mild Mexican Mixed Bean Salad (V) (VG) (GF) (DF)

Green, Kidney, Black-Eyed, Butter, & Pinto Beans tossed with fresh Garlic, Paprika, Tomato & Herbs

Cous-Cous Moroccan Salad (V) (VG)

Fluffy Cous-Cous with Tomatoes, Flat Leaf Parsley, Mint, Garlic, Onions & Chopped Apricots

Noodle Hoi Sin Style Salad (V) (VG)

Julienne of Vegetables with a Hoi Sin Sauce, Lemon Grass, & mixed with Crispy Noodles

Blue Cheese, Walnut & Celery Salad (V)

Coconut & Cumin Rice Salad (V) (VG) (GF) (DF)

Butternut Squash, Peas & fresh Coriander (V) (VG) (GF) (DF)

Panache of Wild Mushrooms Salad (V) (GF)

with an Asparagus, Goats Cheese, & Tarragon Dressing

Italian Pasta Salad (V) (VG) (DF)

Penne Pasta, Black Olives, Sun-dried Tomatoes, Onions, fresh Tomatoes, Basil & Sweet Red & Yellow Peppers

Indian Rice Salad (V) (VG)

Masala Paste, Nuts Sultanas Green Peppers, Onions & Sweetcorn

Fennel, Orange & Spring Onion Salad (V) (VG) (GF) (DF)

New Potato Onion & Chive Salad (V)

Bound with a Fresh Mint Yoghurt

Deep-Fried Potato Salad (V) (VG) (DF) (GF)

Diced Potatoes, deep-fried & garnished with Onions Chillies & served with a Sweet Chilli Sauce

Slow Roasted Tomato Salad with Feta Cheese marinated in Rosemary (V)

Beef Tomato & Basil Salad with Olive Oil & cracked Black Pepper (V) (VG) (GF) (DF)

Aubergine Lemon Caper Salad served with Balsamic Vinaigrette (V) (VG) (GF) (DF)

Aubergines cooked with fresh lemons and capers

Grilled Peppers, Artichoke, Olive & Courgette Salad (V) (VG) (GF) (DF)

served with a cracked Black Pepper & Lime Dressing

Avocado, Red Grape & Satsuma Salad

with a Mascarpone & Basil Dressing

Traditional Coleslaw (V)

White Cabbage, Carrots, Onions, & our Home-made Mayonnaise

Red Cabbage Coleslaw (V)

Red Cabbage, Carrots, Onions, & our Home-made Mayonnaise

Pear & Stilton Salad (V) (GF)