

BBQ 1 - £30 per person* (50-80 ppl)

The following meats served buffet style with 3 salads and 2 dessert choices:

- Award Winning County Cumberland & Herb Sausages
- Prime British Beef Burgers with Cheddar Cheese (and Fried Onions)
- Sticky Chilli, Lime & Honey Chicken Wings
- Chinese Spiced Pork Spare Ribs
- Served with: Selection of Relishes & Dips
- Associated Fresh Breads

Choose 3 of the following salads:

Classic Caesar Salad with Garlic Croutons & Parmesan Shavings

New Potato, Sour Cream, Spring Onion & Chive Salad

Mixed Leaf Salad with Feta Cheese & a Balsamic Oil Dressing

Lemon, Coriander & Mint Couscous

Pesto & Rocket Penne Pasta Salad

Traditional Chunky Coleslaw

Char Grilled Mixed Vegetable Salad Mixed Pepper & Sun-Dried Tomato Mixed Leaf Salad

Tomato & Buffalo Mozzarella Salad with Fresh Basil & a Basil Oil Dressing

Tuna & Sweetcorn Farfalle Pasta Salad tossed with a Fresh Vinaigrette

Chilled Spicy Rice with Fresh Chilli & Grilled Mixed Vegetables

Summer Salad (Baby Spinach leaves, Mozzarella, Strawberries and Aged Balsamic)

Beetroot, Grated Carrot & Crumbled Goats Cheese Salad

Asian Noodle Salad, with Soy Dressing

Choose 2 of the following desserts:

Banoffee Pie

Cherry & Almond Bakewell Lemon Tart

Fresh Tropical Fruit Salad

Chocolate Truffle Torte

Mixed Berry & Vanilla Cheesecake

Bramley Apple Tart

Traditional Carrot Cake

Chocolate Pecan Pie

Chocolate & Mascarpone Tiramisu

Seasonal Exotic Mixed Fruit

Tart Choux Pastry

Profiteroles Filled with a Chantilly Cream

British Strawberries & Cream

Selection of British Cheeses, Biscuits, Celery & Mixed Grapes

***Prices include main + 3 salads, 2 dessert options, chef, 2 waiting staff, plates and cutlery.**

BBQ 2 - £39 per person* (50-80 ppl)

The following meats/ fish served buffet style with 3 salads and 3 dessert choices:

- Award Winning Wild Boar & Fresh Apple Sausages
- Deluxe British Beef Burgers with Melted Buffalo Mozzarella (Add £0.25 per person to include Fried Onions)
- Marinated Chicken Satay Skewers
- British Dry Aged Rib Eye Steaks
- Poached Atlantic Salmon Fillet Infused with a Jerk Seasoning Dressing Garden Mint
- Marinated British Lamb Loin Chops
- Served with: Selection of Relishes & Dips Associated Fresh Breads Choice of 3 Salads

Choose 3 of the following salads:

Classic Caesar Salad with Garlic Croutons & Parmesan Shavings

New Potato, Sour Cream, Spring Onion & Chive Salad

Mixed Leaf Salad with Feta Cheese & a Balsamic Oil Dressing

Lemon, Coriander & Mint Couscous

Pesto & Rocket Penne Pasta Salad

Traditional Chunky Coleslaw

Char Grilled Mixed Vegetable Salad Mixed Pepper & Sun-Dried Tomato Mixed Leaf Salad

Tomato & Buffalo Mozzarella Salad with Fresh Basil & a Basil Oil Dressing

Tuna & Sweetcorn Farfalle Pasta Salad tossed with a Fresh Vinaigrette

Chilled Spicy Rice with Fresh Chilli & Grilled Mixed Vegetables

Summer Salad (Baby Spinach leaves, Mozzarella, Strawberries and Aged Balsamic)

Beetroot, Grated Carrot & Crumbled Goats Cheese Salad

Asian Noodle Salad, with Soy Dressing

Choose 3 of the following desserts:

Banoffee Pie

Cherry & Almond Bakewell Lemon Tart

Fresh Tropical Fruit Salad

Chocolate Truffle Torte

Mixed Berry & Vanilla Cheesecake

Bramley Apple Tart

Traditional Carrot Cake

Chocolate Pecan Pie

Chocolate & Mascarpone Tiramisu

Seasonal Exotic Mixed Fruit

Tart Choux Pastry

Profiteroles Filled with a Chantilly Cream

British Strawberries & Cream

Selection of British Cheeses, Biscuits, Celery & Mixed Grapes

***Prices include main + 3 salads, 2 dessert options, chef, 2 waiting staff, plates and cutlery.**

Hog roast - £25 per person* (50-80 ppl)

The following served with 3 salad options and a choice of 2 desserts:

- Locally Sourced Free-Range Succulent Hog Roast
- Premium Artisan Bread Roll
- Fresh Apple Sauce Homemade Sage, Onion & Thyme Stuffing
- Warm Buttered New Potatoes with Fresh Mixed Herbs

Choose 3 of the following salads:

Classic Caesar Salad with Garlic Croutons & Parmesan Shavings
New Potato, Sour Cream, Spring Onion & Chive Salad
Mixed Leaf Salad with Feta Cheese & a Balsamic Oil Dressing
Lemon, Coriander & Mint Couscous
Pesto & Rocket Penne Pasta Salad
Traditional Chunky Coleslaw
Char Grilled Mixed Vegetable Salad Mixed Pepper & Sun-Dried Tomato Mixed Leaf Salad
Tomato & Buffalo Mozzarella Salad with Fresh Basil & a Basil Oil Dressing
Tuna & Sweetcorn Farfalle Pasta Salad tossed with a Fresh Vinaigrette
Chilled Spicy Rice with Fresh Chilli & Grilled Mixed Vegetables
Summer Salad (Baby Spinach leaves, Mozzarella, Strawberries and Aged Balsamic)
Beetroot, Grated Carrot & Crumbled Goats Cheese Salad
Asian Noodle Salad, with Soy Dressing

Choose 2 of the following desserts:

Banoffee Pie
Cherry & Almond Bakewell Lemon Tart
Fresh Tropical Fruit Salad
Chocolate Truffle Torte
Mixed Berry & Vanilla Cheesecake
Bramley Apple Tart
Traditional Carrot Cake
Chocolate Pecan Pie
Chocolate & Mascarpone Tiramisu
Seasonal Exotic Mixed Fruit
Tart Choux Pastry
Profiteroles Filled with a Chantilly Cream
British Strawberries & Cream
Selection of British Cheeses, Biscuits, Celery & Mixed Grapes

***Prices include main + 3 salads, 2 dessert options, chef, 2 waiting staff, plates and cutlery.**

Paella £32 per person (50-80 ppl)

Authentic Slow-Cooked Spanish 'Seafood' Paella

Infused with Spanish saffron, fresh thyme, red bell peppers, peas, green beans, classic bomba paella rice with head-on king prawns, mussels, clams, squid and fresh cod garnished with fresh parsley and lemon

Served with:

Rustic French Stick & Butter

Choice of 2 Salads

Choice of 2 Freshly Made Desserts

Choose 2 of the following salads:

Classic Caesar Salad with Garlic Croutons & Parmesan Shavings

New Potato, Sour Cream, Spring Onion & Chive Salad

Mixed Leaf Salad with Feta Cheese & a Balsamic Oil Dressing

Lemon, Coriander & Mint Couscous

Pesto & Rocket Penne Pasta Salad

Traditional Chunky Coleslaw

Char Grilled Mixed Vegetable Salad Mixed Pepper & Sun-Dried Tomato Mixed Leaf Salad

Tomato & Buffalo Mozzarella Salad with Fresh Basil & a Basil Oil Dressing

Tuna & Sweetcorn Farfalle Pasta Salad tossed with a Fresh Vinaigrette

Chilled Spicy Rice with Fresh Chilli & Grilled Mixed Vegetables

Summer Salad (Baby Spinach leaves, Mozzarella, Strawberries and Aged Balsamic)

Beetroot, Grated Carrot & Crumbled Goats Cheese Salad

Asian Noodle Salad, with Soy Dressing

Choose 2 of the following desserts:

Banoffee Pie

Cherry & Almond Bakewell Lemon Tart

Fresh Tropical Fruit Salad

Chocolate Truffle Torte

Mixed Berry & Vanilla Cheesecake

Bramley Apple Tart

Traditional Carrot Cake

Chocolate Pecan Pie

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Seasonal Exotic Mixed Fruit

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