



## Wedding BBQ Menu

Prices for each option vary, according to numbers (Minimum 50) – Please enquire and we will be more than happy to quote for your Wedding.

### All of our prices quoted would include:

2 hours cooking for service - Barbecues - all cooking equipment - chef(s) – service staff - 6ft work tables & table covers (service area) – disposable napkins – white china plates – stainless steel cutlery - delivery - set up - clean up (service area) – Condiments such as sauces, salad dressings, salt & pepper etc

### From the BBQ

Pork ribs with garlic and rosemary BBQ sauce

Coriander and lemon marinated tuna and king prawn skewer

Masala marinated lamb shoulder slow cooked then char-grilled

Rib-eye steaks with Malden sea salt cracked black pepper

Butterflied Southern Cajun chicken fillet served with yogurt and mint

Bamboo skewers of sea bass with lemon and dill

Blackened salmon fillets topped with mirin and soy

Pork cutlets with thyme and sage butter

Skewers of sweet potato yellow peppers with chilli and lime salsa (V)

Chermoula marinated courgette and red onion kebabs with cherry tomatoes (V)

Free range chicken breasts with roasted corn chilli and coriander butter

Lemon thyme and cracked black pepper mushrooms with olive oil (V)

Mediterranean vegetables with pesto and pine nut dressing (V)

Salt and pepper marinated strips of beef on bamboo skewers finished with BBQ sauce

Aberdeen Angus Fillet of Beef Medallions marinated in Bois Boudrin

Scallop & Chorizo skewers

Sea Bass marinated in Thai sauce

Skewered fillets of monkfish, salmon and black tiger prawn

Tuna Steaks with black olive tapenade

Haloumi, courgette & sweet potato skewers with lemon & mint (V)

Corn fed chicken goujons marinated in a smoked Cajun spice

Cumin Spiced Lamb Koftas Offered With a Mint Yoghurt

Duck Breast Marinated in a Guava and Red Wine Marinade

Aberdeen Angus Beef Burger stuffed with chorizo & smoked Applewood cheese served on a brioche bun

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### Salads

Caesar salad with crunchy ciabatta croutons shaved parmesan

Moroccan cous cous with chick peas dried apricot and chermoula dressing

Asian slaw with sweet chili dressing and toasted sesame seeds

Mediterranean carrot salad with toasted coriander and cumin

Fresh sliced beef tomato, wild rocket drizzled with pine nut pesto

Sliced red onion with fresh herbs and a white balsamic vinaigrette

Summer garden green salad with fresh tomato cucumber and French dressing

Minted potatoes

Selection of sauces

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### Desserts

Baked lemon and berry cheesecake

Tiramisu, layers of heavenly coffee, cream and biscuit served with pouring cream

Individual Eton mess layers of meringue, strawberries, Chantilly cream and drizzled with coulis

Fresh Scottish strawberries dipped in Belgian chocolate

Chocolate brownies served with Channel Island cream

Fresh fruit salad drizzled with a vanilla and star anise syrup

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### Beverages

Selection of tea and coffee to include; English Breakfast, Earl Grey, fruit and herbal infusion and filter coffee

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