



2018 BBQ Menu

Prices for each option vary, dependent on numbers (Minimum 30) –

If you want a bespoke menu, please contact us.

All 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 – disposable paper plates – plastic cutlery - delivery - set up - clean up (service area) – Condiments such as sauces, salad dressings, salt & pepper etc

BBQ Option 1 – Classic BBQ using the finest Scottish ingredients

Crombies of Edinburgh Pork & Herb Sausage – Served in a Vienna longboat bun with fried white onions
Scottish Pork ribs marinated in a tangy barbecue sauce
100% Scottish Beef quarter pounder served on a brioche bun, with fried white onions
Cajun Bean Burger, melted Jarlsberg cheese served on a toasted Brioche bun (V)
Chargrilled Corn on the cob with a butter portion (V)
Chargrilled vegetable medley (V)
Mixed leaf salad (V)

BBQ Option 2 – Our most popular BBQ option.....ticks all the boxes

BBQ Pulled Scottish pork served on white morning roll
North Atlantic Prawn skewers marinated in chilli & garlic
Chargrilled free range chicken breast, sticky bbq sauce and served on a toasted brioche bun
Cajun Scottish Salmon skewers
Quorn sausages chargrilled on the BBQ and served on white Vienna longboat
Tomato Salad
Homemade coleslaw with Arran mustard

The Mexican (Beware of fake moustaches and large sombreros)

Cajun Spiced chicken skewers
Grilled 100% Scottish Beef quarter pounder dusted in our chilli spice rub and topped with jalapeno jack, pico de galla
North Atlantic Prawn skewers marinated in a smoky Cajun & lime spice
Cajun bean burger, jalapeno cheese & chipotle mayonnaise (V)

Chicken Nachos – Chargrilled Scottish chicken served with tortilla chips & sour cream
Guacamole
Mexican style salad
Mexican bean salad

The Italian (Suave, decadent & a sure fire hit)

100% Scottish Beef quarter pounder served on a focaccia, with crispy pancetta, caramelised onions & melted cheese
Chargrilled Italian herb & pork sausages, caramelised red onion on a seeded roll
Scottish Rib eye steak chargrilled to your liking and served with a garlic butter
Quorn burger served with juicy tomatoes & mozzarella (V)
Sea Bass in a homemade tomato ragu
Caprese Salad (V)
Caesar Salad (V)
Mixed Olives (V)

American BBQ (You may need bigger pants to finish all of this)

BBQ Chicken Wings served with a blue cheese dip
Southern Carolina BBQ Shrimp – Coated in a sweet garlic bbq glaze
New York Strip Steak cooked to your liking on the grill – Sauces all available
100% Scottish Beef quarter pounder topped with crispy maple back bacon, Monterey jack cheese, onion rings, smoky bbq sauce all served up in a delicious brioche bun
Memphis style pork spare ribs
Cobb Salad
Waldorf Salad

Create your own BBQ Menu

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



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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

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

Caprese Salad

Cobb Salad

Waldorf Salad

Rocket & Tomato Salad

Desserts

Baked lemon and berry cheesecake

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



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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

Beverages

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