



## 2019 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 Loin 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, smoked Applewood cheese 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, Salsa  
North Atlantic Prawn skewers marinated in a smoky Cajun & lime spice  
Cajun bean burger jalapeno cheese & chipotle mayonnaise  
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 Loin with garlic and rosemary BBQ sauce

Coriander and lemon marinated tuna and king prawn skewer

Rib-eye steaks with Malden sea salt cracked black pepper

Butterflied Southern Cajun chicken fillet served with yogurt and mint

Cumin Spiced Lamb Koftas Offered with a Mint Yoghurt

Blackened salmon fillets topped with mirin and soy

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

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

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



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### Salads

Caesar salad with crunchy ciabatta croutons shaved parmesan (V)

Moroccan cous cous with chick peas dried apricot and chermoula dressing

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

Summer garden green salad with fresh tomato, cucumber and French dressing

Minted potatoes

Caprese Salad

Rocket & Tomato Salad

### Desserts

Lemon Cheesecake

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

Chocolate Fudge Cake served with pouring cream

Chocolate brownies served with Channel Island cream

Banoffee Tart

Strawberry Gateau