



2020 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
Scottish Pork Loin marinated in a tangy barbecue sauce
100% Scottish Beef quarter pounder served on a brioche bun, with mature cheddar
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

Carrot Cake