



Private Party Menu

We have compiled three example menus. However, a bespoke menu can be created and be individually priced upon request. We will try to accommodate any off menu items or specific requests.

Menu 1

Two burgers from Box A

One sausage from Box A

One salad

Three sides

Menu 2

Two canapes

Two burgers from Box A or Box B

Two sausages from Box A or Box B

One item from fish, poultry and feathered game

Two salads

Three sides

One crostini or bruchetta

One pudding

Menu 3

Three canapes

Three burgers from Box A, Box B or Box C

Two sausages from Box A or Box B

One item from fish, poultry and feathered game

One steak or meatball pita from Box A

Two salads

Four sides

One crostini or bruchetta

Two puddings and a Cheeseboard comprising of four cheeses

Box A

Alpaca, Kangaroo, Camel, Horse, Llama, Springbok, Wild Boar, Venison alongside Pork, Grass-Fed Beef and Grain-Fed Beef

Box B

Buffalo, Iberico Pork, Mouflon, Wagyu Beef, Goat, Zebra

Box C

Bison, Crocodile, Reindeer

Fish, Poultry and Feathered Game

Swordfish Steaks, Yellowfin Tuna Steaks, Haddock Skin-on Fillets

Chicken Breasts and Wings, Turkey Breasts, Pheasant Breasts, Partridge Breasts, Quail, Guinea Fowl

Vegetarian BBQ Options

Burgers - Beetroot and Horseradish or Onion Bhaji

Sausages - Cheese and Caramelised Onion, Chilli and Coriander, Cumberland and Lincolnshire

Steaks - Vivera Veggie Steak

Salads

Caesar Salad

Romaine lettuce and croutons dressed with parmesan cheese, lemon juice and a Caesar dressing. Served with or without chicken breasts and bacon slices.

Greek Salad

Pieces of tomato, sliced cucumbers, onion, feta cheese and olives seasoned with rock salt and oregano.

Waldorf Salad

Fresh apples, celery, grapes and walnuts, dressed in mayonnaise and served on a bed of lettuce.

Moroccan Couscous Salad

Couscous infused with parsley, coriander, lemon juice and olive oil mixed with red onion, cucumber, sunflower and sesame seeds, seasoned with rock salt and black pepper.

Avocado Green Leaf Salad

A mix of rocket, spinach and watercress, topped with sliced avocado chunks and croutons, seasoned with Dijon mustard and olive oil.

Lemon Balsamic Summer Pasta Salad

Farfalle (bowtie) pasta mixed with bell peppers, cucumber, tomatoes, parsley and feta, served in a lemon and balsamic dressing.

Nectarine and Pear Salad with Stilton

Arugula rocket based salad mixed with walnuts, crumbled stilton topped with sliced nectarines and pears dressed in olive oil and Dijon Mustard.

Refresh Salad

Cubed water melons and cucumber served with Feta cheese and coriander dressed in lime juice.

Crostinis and Bruschettas

The Classic – Tomatoes, fresh basil, mozzarella with crushed garlic.

Duck Pate – Duck liver pate with homemade chutneys.

BLT – The nations favourite sandwich. Don't forget the ranch drizzle.

Bacon-Caramelised Onion – Olive oil brushed crostini topped with caramelised onions and chopped bacon.

Avocado Tomatoes – Ripe soft avocados, sun-dried tomatoes with fresh basil.

Pesto-Ricotta – Ricotta, topped with fresh pesto and sprinkled with crushed red pepper flakes.

Roasted Tomatoes-Ricotta – Roasted tomatoes with a splash of balsamic vinegar on top of ricotta.

Salmon – Cream cheese with a slice of smoked salmon and topped with dill.

Blue Cheese, Pear, And Honey – Stilton cheese, thinly sliced pear, honey, and chopped walnuts.

Cranberry and Brie – Hefty slices of Brie with spooned over whole berry cranberry sauce (no jellied stuff allowed here).

Puddings

White and dark chocolate dipped strawberries
Exotic fruit kebab
Sticky toffee lollipops
Cheesecake shots

Sides

Artisan rolls and breads: Including ciabatta, wholegrain campagrain, baguettes, Mediterranean sourdough bread, Italian flat breads, carrot and pumpkin seed loaf, sunflower and honey bread, light rye bread and wholemeal walnut cob (Subject to availability).

Jacket Potatoes with toppings:

Baked beans, Cheddar cheese, bacon bites, coleslaw or tuna and sweet corn.

A little bit more adventurous:

Chilli and sour cream, diced pastrami and red onion, coronation chicken or flavoured butters – dill, chive, paprika, garlic and sea salted.

Corn on the cob served with butter.

Olives, sundried tomatoes pita bread and chilli infused hummus.
Homemade coleslaws – regular, Waldorf, chilli and mango, lemon balsamic or stilton and pear.

Grilled halloumi.

Homemade pork pies.

Black pudding scotch eggs with a runny yolk.

A selection of hand cut potato and vegetable crisps served with dips.

Sandwiches

Ham and tomato, tuna and red onion, egg and watercress, coronation chicken, cheese and spiced apple chutney, cucumber and cream cheese, gammon and Dijon mustard.

Sweet Potato Fries

Roasted Vegetables

Spiced New Potatoes

Roast Potatoes with Rosemary

Canapés

Skewers:

Chicken and chorizo.

Roast pepper and red onion.

Olives, feta, sundried tomatoes and artichoke hearts.

Caprese bites – Cherry tomatoes, basil leaves and marinated mozzarella balls with a balsamic glaze.

Mini Burgers – served with appropriate sauces.

Choose any meat from Box A or Box B.

Sausages on a stick – with appropriate dips.

Choose any meat from Box and or Box B.

Salmon served on a Scottish oat cake with cream cheese and dill.

Prawns on a Scottish oat cake with lettuce and marie-rose sauce.

Battered black pudding bites.

Homemade runny yolk Scotch eggs.

Baby pork pie bites.

Yorkshire pudding with beef and horseradish.

Pitas with Chilli Hummus

Bacon or Prosciutto Asparagus Dippers served with a Caesar Dressing

Cream filled salami bites with olive

Fried salami Mozzarella Cheese sticks

Cheese Board

A selection of crackers, artisan breads, fresh fruit and home-made chutneys served with a selection of the following cheeses (subject to availability)

Aged: Aged Cheddar, Goat Gouda, Pecorino

Soft: Brie, Camembert, Brillat-Savarin.

Firm: Edam, Parmigiano-Reggiano, Manchego Blue: Gorgonzola, Roquefort, Stilton.

For more information and for testimonials please visit

www.wildefeast.co.uk