



# PRIVATE PARTY MENU

We have four set menus. However, please feel free to create your own bespoke menu from our different options.

We will try to accommodate any specific requests for items not on our menu. Please do not be afraid to ask!

We can serve as a buffet or as sharing boards to individual tables.

## Menu 1

Two burgers

One sausage

Two salads

One large side

Two small sides

## Menu 2

Two canapes

Two burgers

Two sausages or  
One sausage and kofta

One poultry or fish

Two salads

Two large sides

Two small sides

One pudding

## Menu 3

Three canapes

Two burgers

Two sausages or  
One sausage and kofta

One poultry, fish or  
feathered game

One steak or joint

Three salads

Two large sides

Three small sides

Two puddings or a  
Cheese Station

## Sharing Board Menu

Three canapes  
or  
Soup and bread roll  
or  
Antipasti sharer

One Joint  
Two burgers  
One sausage or kofta  
One poultry, fish or  
feathered game

Two salads  
One large side  
Two small sides

One pudding  
or  
Trio of dessert sharer  
or  
Cheese Boards

### Burgers

Aberdeen Angus, Venison, Pork, Lamb, Buffalo, Kangaroo, Wild Boar, Wagyu Beef, Zebra or Ostrich

### Sausages

Pork, Chorizo, Beef, Kangaroo, Wild Boar, Venison or Ostrich

Make your sausage German (small subsidy)  
Bratwurst, Cheese infused frankfurter, Krakauer or Vienna Beef

### Kofta

Beef or Lamb

### Fish

Swordfish, Yellowfin Tuna, Haddock, Sea Bream, Seabass, Monkfish, Hake or Scallops

### Steaks or Joints

Beef, Venison, Pork, Gammon, Buffalo or Kangaroo

Please be aware that some exotic options are seasonal and are subject to availability

### Poultry

Chicken breasts, thighs, wings or skewers  
Turkey breasts

### Feathered Game

Pheasant, Woodpigeon or Quail

### Vegan BBQ Options

Burgers: BBQ Pulled Pork, Spiced or Seasoned  
Sausages: Spiced, Seasoned, Cumberland or Onion and Rosemary  
Steaks and Chicken: Vivera Options



[www.sauceshop.co](http://www.sauceshop.co)

All of our delicious sauces are made by our friends at the award winning Sauce Shop.

Check out their website to choose your sauce

## Salads

### Caesar Salad

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

### Greek Salad

Tomato, cucumber, onion, feta cheese and olives seasoned with rock salt and oregano.

### Waldorf Salad

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

### Moroccan Couscous Salad

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

### Avocado Green Leaf Salad

Rocket, spinach, watercress, avocado, croutons, and olive oil.

### Lemon Balsamic Summer Pasta Salad

Farfalle (bowtie) pasta, peppers, cucumber, tomatoes, parsley, feta, lemon juice and balsamic dressing.

### Nectarine and Pear Salad with Stilton

Arugula rocket, walnuts, crumbled stilton, nectarine, pears and olive oil

### Potato Salad

New potatoes, mayonnaise, sour cream, mixed herbs, celery and red onion. Eggs are optional.

## Soups

### Broccoli and Stilton

Butternut squash with chilli and crème fraiche  
Leek, bacon and potato  
Fiery Tomato

## Breads

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).

## Smaller Sides

Black pudding scotch eggs

Home made pork pies

Plate Pies (Corned Beef and Potato, Steak and Kidney or Mince)

Home made quiches

Olives, sundried tomatoes, pita bread and hummus

Corn on the cob

A selection of cured meats

Grilled Halloumi

A selection of hand cut potato and vegetable crisps and dips

Coleslaws: regular, chilli & mango, lemon balsamic or stilton & pear

Cheese Savoury

BBQ or Regular Beans

Garlic Mushrooms

## Puddings

White and dark chocolate dipped strawberries

Exotic fruit kebabs

Brownie and Blondie bites

A selection of Cheesecakes (Rolo, Summer Fruit, Lemon, Strawberry)

## Canapes

### Skewers

Chicken and Chorizo

Roast pepper, halloumi and red onion

Prosciutto, melon and mozzarella skewers

Prawn and chorizo skewers

Caprese Bites; cherry tomatoes, basil leaves, mozzarella balls with pesto glaze

### Mini Burger sliders

Aberdeen Angus Beef, Venison, Buffalo,

Kangaroo, Wild Boar, Wagyu Beef

### Fish

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

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

Smoked salmon and watercress pinwheels

### Bruschetta

The classic – Tomato, fresh basil with crushed garlic

Duck Pate – Duck liver pate with home made chutneys

Pesto Mozzarella – Mozzarella topped with fresh pesto and sprinkled with crushed red pepper flakes

Cranberry and Brie – Hefty slices of brie with

dollops of cranberry sauce

Blue Cheese – Stilton cheese, thinly sliced pear, honey and chopped walnuts

Prosciutto wrapped asparagus dippers with Caesar dressing

Cream cheese filled salami bites with olives

Fried chorizo and mozzarella sticks

## Larger Sides

Jacket Potatoes with toppings:

Baked beans, Cheddar cheese, bacon bites, tuna or butter

A little bit more adventurous:

Chilli and sour cream, diced pastrami and red onion, coronation chicken, chicken tikka, piri piri chicken

or Flavoured butters – chive, paprika, garlic and sea salted.

### Sandwiches

Ham and tomato, tuna and red onion, egg and watercress, Coronation chicken, chicken tikka, cheese and spiced apple chutney, cucumber and cream cheese, gammon and Dijon mustard or Mexican style chicken.

Sweet potato fries

Spiced or Herby new potatoes

Special rice( Mushroom, Egg or Pea)

Hand cut chips (subject to venue facilities)

Roasted summer vegetables

Roast potatoes with garlic and rosemary

## Cheese Board

A selection of crackers, 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.

If you have something in mind that isn't on our menu, or would like your meal served in a certain way please get in touch.