



BBQ BOARDS

PERFECT SUMMER MENUS FOR AN INFORMAL
WEDDING BREAKFAST

COOKED ON THE BBQ AND SERVED ON OLIVE WOOD BOARDS TO THE TABLES

BBQ BOARDS

1 BURGER

-

CHOICE OF

3 SIDES

3 SALADS

1 DESSERT

-

STARTING FROM £33.50 +VAT PP

BURGERS

AMERICAN-SEASONED HAMBURGER
HORSERADISH INFUSED BEEF BURGER
BEEF AND MUSTARD BURGER
LEMON & THYME INFUSED CHICKEN BREAST BURGER

SERVED WITH A CHOICE OF AN ORGANIC SUSSEX FLOUR BAP OR A BRIOCHE BUN
WITH A SLATE OF CUCUMBER / TOMATOES / CHEESE & RED ONION

ADDITIONAL BURGERS SOLD @ £5.00 PP

SIDES

MINUTE STEAK WITH RED ONION MARMALADE
BACK BACON STEAK AND PINEAPPLE SALSA
SPICY CAJUN CHICKEN THIGH DRUMSTICKS
STICKY SWEET SMOKED BARBECUE PORK BELLY STRIPS
CUMBERLAND SAUSAGE CATHERINE WHEEL
LINCOLNSHIRE SAUSAGE
PORK AND LEEK SAUSAGE
SEA BREAM MARINATED WITH SPRING ONION AND GINGER
FRAGRANT HERB AND LEMON SALMON PARCEL





SIDES CONTINUED

STILTON STUFFED PORTOBELLO MUSHROOM (V)

ROASTED VEGETABLE SKEWERS WITH HALLOUMI CHEESE (V)

SPICY MEDITERRANEAN VEGETABLES SERVED WITH A TORTILLA WRAP (V)

VEGETABLE BROCHETTE IN A CORIANDER PESTO DRESSING (V)

BBQ JACK DANIELS MARINADE (SIDE)

ALL MARINATED WITH A RICH JACK DANIELS BBQ SAUCE. (SOLD AS PART OF THE SIDES)

PORK BELLY SQUARE

PORK CHOPS

CHICKEN FILLETS

CHICKEN DRUMSTICKS

FLAVOURED CORN

THE BELOW OPTIONS ARE STILL COUNTED AS A SIDE

SELECT YOUR BUTTER TO GO WITH YOUR JUICY HALF CORN ON THE COB

PLAIN

GARLIC AND HERB

THAI AND FRESH CORIANDER

LIGHT CURRIED

ADDITIONAL SIDES SOLD @ £3.00 / CORN @ £2.00

GOURMET BBQ BOARD

@ £37.50

HOMEMADE OTE FARM SUSSEX BEEF BURGER
PIRI PIRI PULLED BEEF BRISKET, TOPPED WITH SMOKED APPLEWOOD CHEESE,
TOPPED WITH A ROCKET SALAD

FIERY LAMB AND APRICOT SKEWERS GLAZED WITH A CHILLI APRICOT AND ROSEMARY JAM

INDIAN VEGAN BURGER (V)
PEPPERS CHICK PEA AND ONION BHAJIS IN A PORTOBELLO MUSHROOM WITH
MANGO CHUTNEY AND A CORIANDER SALAD

SIDES

CRISPY BBQ PORK BELLY BON BONS
THAI SALMON AND KING PRAWN PARCEL WITH COCONUT AND LIME
GARLIC BUTTER CORN ON THE COB

SALADS

MIXED BABY LEAF SALAD
RED CABBAGE SLAW WITH A CHIVE AND SPRING MAYONNAISE
BABY GEM, CHICORY LEAF BLUE CHEESE CAESAR SALAD WITH WALNUT BREAD CROUTONS

SERVED WITH BRIOCHE ROLLS OR ORGANIC SUSSEX FLOURED BAPS
GUACAMOLE, SLICED HERITAGE TOMATOES, RED ONION AND A SELECTION OF SAUCES CHILLIES AND RELISHES



SALADS

CARIBBEAN JERK SPICED SWEET POTATO SALAD WITH SLICED RED ONION, RAISINS AND CORIANDER
CHUNKY MIXED BEAN DRESSED WITH A SWEET ROASTED PEPPER AND MIX HERB DRESSING
CURRIED CAULIFLOWER, BROWN RICE AND PEA SALAD FRESH CORIANDER
GRIDDLED COURGETTES WITH BROCCOLI FLORETS, CHILLI ROASTED TOFU AND SWEET RED ONIONS
SPICY VEGETABLE AND MIXED BEAN CASSOULET
ROASTED SWEET POTATO WEDGES IN A MANGO SALSA
ROASTED NEW POTATOES (W)
CLASSIC GREEK SALAD
TRADITIONAL COLESLAW SALAD
MOROCCAN ROASTED AUBERGINE AND CHICKPEA SALAD WITH FRESH CORIANDER
AND FRESH POMEGRANATE
WHITE ROOT VEGETABLE SLAW WITH A GARLIC AND HERBY CRÈME FRAICHE DRESSING
SWEET AND SOUR VEGETABLE CHOW MAIN WITH CRISP BEAN SHOOTS
HERITAGE ROASTED CARROT, GOLDEN RAISIN, NEW POTATO AND TOASTED ALMOND SALAD
CRUNCHY SUMMER GREENS IN A MUSTARD AND HERB DRESSING
BASMATI RICE WITH APRICOTS, CHILLI, LEMON AND COX PIPPING APPLES
SHAVED FENNEL SALAD WITH CUCUMBER ROCKET AND A CHIVE VINAIGRETTE
MIX LEAF SALAD WITH HERITAGE TOMATOES CUCUMBER AND SHALLOT RINGS
TENDER STEM BROCCOLI, BUTTER NUT SQUASH AND FLAKED ALMOND SALAD
BOMBAY CHICKPEA AND SWEET POTATO WITH CASHEW NUTS AND SULTANAS
ARTICHOKE HEARTS WITH OLIVES, GREENS BEANS AND SUN BLUSH TOMATO DRESSING



SALADS

MINTED PEAS, RED ONION AND COURGETTES SALAD WITH ROASTED CHILLI

SWEET BALSAMIC CONFIT BEETROOT SALAD

COCONUT CURRIED LENTIL AND VEGETABLE RAGU

NEW POTATO SALAD WITH A SHALLOT JAM AND CHIVE DRESSING

ORIENTAL FRUITY RICE SALAD WITH STEM GINGER

GRILLED CORN SLAW (V)

RAW ROOT VEG SALAD DRESSED WITH A PICKLED DILL LIQUOR, DRIED SOUR CHERRIES

CELERIAC COLESLAW WITH A CHIVE MAYONNAISE

NEW POTATO SALAD WITH A HORSERADISH CRÈME FRAICHE DRESSING AND CHIVES

RICE SALAD WITH APRICOTS, APPLE AND A LEMON AND CHILLI DRESSING

PASTA IN A ROCKET AND HAZELNUT PESTO, WITH ROCKET LEAVES AND SHAVED PARMESAN CHEESE

SPICY ASIAN SLAW SALAD WITH CORIANDER AND RED CHILLI

SHAVED FENNEL AND POTATO SALAD IN A SPRING ONION ORANGE ZEST AND CHIVE VINAIGRETTE

BABY SPINACH, CHARRED COURGETTE, RED ONION AND SUN BLUSH TOMATO SALAD

LIME AND CHILLI SWEET POTATO WEDGES AND BABY SPINACH SALAD

CRANBERRY AND APRICOT BULGUR WHEAT SALAD WITH BABY SPINACH AND CHILLI FLAKES

CRUNCHY RAW VEGETABLES IN FRESH MINT AND CORIANDER (FENNEL, CARROT, COURGETTE, RED ONION, RADISH)

MEDLEY OF GREENS TOSSED IN A MUSTARD AND RED ONION DRESSING

ROASTED NEW POTATO SALAD IN A CITRUS, SPRING ONION AND CHIVE OLIVE OIL DRESSING

HAZELNUT, CRANBERRY, KALE AND QUINOA SALAD

BALSAMIC ROASTED CHUNKY MED VEG SALAD





VEGETARIAN (V) & VEGAN (VG)

PLEASE CHOSE 1 OF THE BELOW

PULLED OYSTER MUSHROOM BURGER (V)
SAUTÉED IN A BBQ SAUCE, ROASTED RED PEPPERS AND MOZZARELLA CHEESE

CRISPY BREADED DEVILLED AUBERGINE HALF POUNDER(VG)
TOMATO FENNEL MINT CHILLI RELISH AND CRISPY KALE SALAD

FLATMUSHROOM CHICK PEA AND BUTTER BEAN CHILLI BURGER WITH A ROCKET
AND JALAPENO SALAD

SPICY INDIAN CHICKPEA AND ONION BHAJ IBURGER
WITH VEGAN MINT CREAM CHEESE (VG)

THE SHROOM BURGER (VG)
HERBY GARLIC FLAT MUSHROOM, BBQ PULLED OYSTER MUSHROOM, CRISPY SHIITAKE
MUSHROOM SALAD

SERVED WITH A SIDE OF:

SWEET POTATO JUMBO WEDGES

CHARGRILLED & STUFFED COURGETTES WITH ARTICHOKE & CHERRY TOMATOES

AND 3 SALADS

VEGETARIAN DISHES WILL BE SERVED INDIVIDUALLY TO THE GUESTS AT THE TABLE

DECONSTRUCTED SUMMER VERRINES

LEMON MERINGUE PIE
LEMON CURD, VANILLA CREAM, SHORTBREAD
CRUSHED MERINGUE AND ITALIAN MERINGUE

BLACK FOREST GATEAUX
LAYERS OF VANILLA AND CHOCOLATE CREAM, BLACK CHERRY COMPOTE,
CHOCOLATE SPONGE

CHILLED RHUBARB & CUSTARD FOOL
JUMBO GINGER SHORTBREAD BISCUIT

CLASSIC ETON MESS
LAYERS OF WHIPPED VANILLA CREAM, FRESH STRAWBERRIES
, STRAWBERRY COULIS AND CRUSHED MERINGUE

CHOCOLATE BROWNIE AND SALTED CARAMEL
LAYERS OF CHOCOLATE AND ORANGE CREAM, BROWNIE CHUNKS,
SALTED CARAMEL SAUCE AND POPPING CANDY

DECONSTRUCTED BANOFFEE PIE
RUM SOAKED BANANA & CHOCOLATE SHAVING

CLASSIC PECAN PIE
SPICED MAPLE CAKE WHIPPED VANILLA CREAM, MAPLE SYRUP WITH CANDID PECANS



HOW TO CHOOSE YOUR BBQ BOARD

PICK YOUR BURGER

ALL BURGER BOARDS COME WITH A SLATE OF
TOMATOES & RED ONION & CUCUMBER

COOKED ON A GAS BBQ AND SERVED ON
OLIVE WOOD BOARDS TO THE TABLES

CHOOSE 3
ACCOMPANYING SIDES
&
3 SALADS



CHOOSE YOUR VEGETARIAN
MENU

CONSIDER ANY UPGRADE TO
YOUR MENUS AND ADD ANY
EXTRA YOU MIGHT WANT

PICK YOUR DESSERT TO FINISH
THE MEAL OFF

THESE ARE SOLD EITHER AS 1
DESSERT FOR ALL OR A 50/50
SPLIT