

This option is a great choice for all occasions from summer work parties to family gatherings and relaxed wedding breakfast or even for your evening guests.

For a truly casual dining experience a BBQ is right on the money. We will prepare & cook your choice of food in front of you and your guests on our fantastic charcoal grill.

We Include
Locally sourced quality produce
Skilled chef to cook for you
Disposable napkins
Gazebo to cover the BBQ
Sauces and dressings
Fully trained service staff

WILD GARLIC
CATERING

Menu 1

Served with disposable plates & cutlery

Locally Hand Made Beef Burgers
Farmhouse Pork Sausages
Mediterranean Vegetable Kebabs
Coleslaw | Garden Salad | Buns | Sauces
Classic Eton Mess

Menu 2

Served with disposable plates & cutlery

Locally Hand Made Beef Burgers
Farmhouse Pork Sausages
Lemon and Coriander Chicken Skewers
Spiced Chickpea, Coriander Burgers
Sweet Chilli Glazed Salmon
Coleslaw | Plum Tomato, Red Onion and Olive Oil | Garden Salad | Buns | Sauces
Baked New York Style Cheesecake, Berry Compote

Menu 3

Served with crockery & cutlery

Whole BBQ Pork Shoulder, Sticky BBQ Sauce
Chimichurri Chicken Skewers
Lamb Kofta Kebabs
Grilled Mackerel Fillets, Lime, Ginger and Coriander Oil
Tamarin & Ginger Glazed Sweet Potato & Halloumi Skewer
Corn on the Cob
Coleslaw | Plum Tomato, Red Onion and Olive Oil | Garden Salad | Bread | Sauces
Dark Chocolate Brownie, Blackberry Compote, Chantilly Cream

Menu 4

Served with crockery & cutlery

Aged Whole Beef Sirloin with Chimichurri Sauce

Honey and Beer Glazed Chicken Skewers

Prawn Skewer, Coconut, Ginger and Lemongrass

Tamarin & Ginger Glazed Sweet Potato & Halloumi Skewer

Plant Based Burger

Corn on the Cob

Coleslaw | Plum Tomato, Red Onion and Olive Oil | Asian Fine Bean, Bok Choi and

Red Onion Salad with Ginger | Dressed Potato Salad with Parsley & Spring

Onions | Bread | Sauces

Glazed Lemon Tart, Raspberry Puree, Clotted Cream



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