

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  
Tamarind & 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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