

# <u>Canapes/</u> <u>Grazing</u>



Grazing Tables/ boards \*smaller portions good to be served on tables as a starter or as a full grazing table on arrival for drinks receptions instead of traditional canapes

Mixed graze board (bit of everything)-Cheese and charcuterie-Cheese-Charcuterie-Crudities and hummus-Vegan-Fruit platter-\*add artisan breads & butter/oils -

#### <u>CANAPES (slightlty larger than your typical</u> <u>canape size)</u>

\*Venison and haggis fritter - wholegrain mustard mayo \*Miniature meat sliders: BEEF BRISKET BURGER - BROWN BUTTER MAYO PORK BURGER - BBQ SAUCE CHICKEN PATTY BURGER - GARLIC MAYO

\*Pulled pork and caramelised onion bruschetta



\*Slow roast beef & mini Yorkshire pudding - horseradish cream - crispy onion

#### **VEGAN**

\*Miniature vegan slider: THAI Veggie burger \*Tomato and balsamic bruschetta

\*Roast Mediterranean veg and smoked olive tapenade filo basket

\*Indian spiced sweet potato slider bun - mango chutneycucumber

\*Smoked tomato and hummus cracker - toasted pine nuts



# Buffet Main Meals:



#### Buffet Mains

# <u>l.- (larger pieces of Smoked bbg meat)</u>

\*Beef Brisket or individual shortribs /Pork shoulder/ ham joint, and Side of salmon/venison \*Mac cheese and grilled halloumi, tomato and pepper skewers \*see below for other alternative veggie "mains" \*x3 sides (select from list below) \*x3 Sauces (select from list below)

#### Side dish selector:

sides: \*Bbq mixed beans
\*House slaw
\*House pickles
\*Cob corn
\*Miso ginger slaw
\*Herb & lemon buttered baby potatoes (or olive oil)
\*Charred corn, bacon & jalapeno salsa
\*Pesto, rocket & roast tomato gf pasta salad
\*Sriracha & lime rice noodle salad (carrot, crisp
beansprout)
\*Smoked pepper gf pasta salad
\*Greek rice salad (feta, olive, cucumber, mint, tomato)
\*Asian rice salad (pickled radish, cucumber, sugar
snaps, gochujang dressing)



\*Grilled seasoned courgette \*Buttery baby potatoes with parsley, lemon & butter beans \*Lettuce wedges with creamy garlic dressing \*Little gem, lemon, toasted hazelnut, carrot ribbons \*Cucumber chickpea salad, feta, mint vinigarette \*Roast butternut, kale, pumpkin seeds, parmesan, pomegranate salads: \*Charred plum, mozzarella, spring leaves, parma ham \*Fennel, orange, beetroot & walnut \*Bacon, pea, goats cheese, baby leaf

\*Ham hock caesar salad

\*Stilton, walnut & watercress

\*Asian salad (Carrot, beansprouts, cabbage, sesame, chilli, sugar snap peas)

sauces: \*blue cheese buffalo
\*bourbon bbq
\*ketchup
\*Chimichurri
\*Sriracha mayo
\*Ranch
\*Chipotle
\*Buffalo bbq
\*Hot sauce



\*Garlic mayo
\*Burger sauce
\*Sweet chilli
\*Wholegrain mustard
\*American mustard
\*Asian bbq (sesame)

#### <u>Alternative veggie:</u>

\*Smoked flatcap mushroom, roast pepper, halloumi &
aubergine stack
\*Charred cabbage with raisin, paprika and cinnamon
butter sauce
\*Smoked spiced full cauliflower
\*smoked butternut squash stuffed with feta & pomegranate

# 2. buffet mains. Mexican-

Smoked beef mince chilli con carne Smoked mixed bean & veg chilli tortilla chips sour cream, guacamole, salsa Rice grated cheddar jalapenos bbq buttered cob corn



#### 3. Simple 'BBQ' Buffet- Chafing dishes of your chosen pulled meat and all the toppings required for your guests to build the ultimate bap- Pick 2 - 3 (including veggie/ dietary option if required)

Pork- slow cooked, pulled pork
Spicy Pork- aromatic spiced pulled pork
Chicken- pulled chicken
Beef Brisket- braised, pulled beef (supplemented charges apply)
Venison- slow cooked, pulled venison (supplemented charges apply)
Slow cooked Veggies- mix of slow roasted, tomatoes, peppers, onions,
smoked butternut
Halloumi- veggie stacks with slow cooked pepper, aubergine, griddled
halloumi and flat cap mushroom
Smash beef burgers- with or without cheese
Smoked pork hotdog

#### Your choice of sauces (pick 4):

apple butter bbg sauce blue cheese buffalo sriracha mayo brown butter mayo togarashi mayo (sesame, soya, nori) honey bourbon glaze ketchup



brown sauce garlic mayo

#### Your choice of sides (pick 3):

Morning rolls Brioche buns Brioche baguettes Buns Baguettes Sage stuffing Crispy onions Bbg beans Cob corn House Salad Buttered baby potatoes House coleslaw Carolina Slaw Potato salad Pasta salad Savoury Rice House Pickles Spiced cous cous



<u>Dessert Table:-</u> huge range of what we could offer here dependant on budget. here are some ideas, let me know what you like the look of/ how many choices you would be looking to have. can also do things like a build your own pavlova/ creme brulee or cheesecake station

Chocolate brownie White chocolate blondie Cookies- choc chip, double choc, oat and raisin

bakewell tarts salted caramel tarts Lemon tarts/ lemon meringue tarts

creme brulee- sticky toffee, tonka, vanilla, lavender individual pavlovas chocolate and cherry pavlovas cheesecakes whole cakes/ gateaux- blackforest, biscoff, chocolate caramel cupcakes raspberry cheesecake brownie s'mores brownie



Tablet madeleines macarons jars with individually wrapped caramels Shortbread chocolate honeycomb truffles