



Outside Catering

## **BBQ Collection**

We have put together a selector from which you can compile your own menu.  
We will then price accordingly.

Chefs to cook and oversee your BBQ are charged at £25.00 per hour.

Waiting staff are charged at £12.75 per hour.

If you can't see what you are looking for please get in touch and we can discuss a tailor-made event.



## BBQ Mains

### Lamb

Lamb fillet: fillet of lamb in a yogurt, garlic & mint marinade **£6.50**

Middle Eastern lamb: lamb steak marinated in sumac, cumin and saffron served with a fruity tagine sauce **£6.95**

Classic lamb: lamb cutlets marinated in rosemary, garlic and mint **£6.25**

Lamb kebabs with olive oil, smoked paprika & garlic served with tzatziki **£6.75**

Lamb kofta with chilli aioli **£5.95**

### Beef

Asian steak: 4oz sirloin steak in a Thai hot & sour marinade with lemongrass, lime, coriander and ginger **£8.25**

Peppered steak: 4oz fillet steak with a pepper crust **£11.75**

Classic rib eye steak: 6oz chargrilled ribeye steak served with sauce of your choice; béarnaise / blue cheese / dijonnaise / garlic & herb butter **£14.80**

BBQ beef & red pepper kebabs **£8.75**

Teriyaki beef sticks: "Surf & turf" skewers; threaded beef fillet & king prawn in a garlic & olive oil marinade **£9.25**

Bourbon glazed beef ribs **£6.25**

### Pork

Fragrant Thai pork fillet medallion infused with basil, chilli, garlic, coconut, lemongrass & coriander **£4.95**

Calypso pork: pork steaks marinated & glazed in rum, ginger, garlic & all spice served with pineapple salsa **£4.95**

Indian-spiced pork fillet: mango, chilli, garlic & coriander glazed pork served with an Indian infused chutney **£4.95**

Maple-glazed baby backed pork spare ribs **£6.75**

Oriental baby backed ribs with chilli, soy, honey & garlic **£6.75**

Chinese sweet & sour pork kebabs **£4.95**



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## Chicken

Yakitori chicken breast: chicken breast marinated in soy, sake, sesame oil & ginger **£4.95**

Jerk chicken: chicken thighs in a maple syrup & Caribbean jerk spices **£5.25**

Malaysian chicken satay sticks **£4.95**

Lebanese chicken skewer with hummus and garlic yogurt sauce **£5.50**

Chicken, lemongrass & garlic kofta with sweet chilli, sesame & lime sauce **£4.95**

Chicken tandoori skewers with cucumber raita **£5.25**

Mediterranean chicken brochettes with lemon, oregano, garlic & cherry tomato **£5.50**

Mexican jerk chicken thighs with blue cheese dip **£5.25**

Sticky maple chicken thighs with aioli **£5.50**

Spicy bbq chicken wings with lime & sour cream **£4.95**

## Duck

Five-spice duck: half crispy duck breast rubbed with Thai five-spice & served with hoi sin sauce **£8.50**

BBQ duck: half seared duck breast with a marinated in soy, ginger & honey served with a spicy plum sauce **£8.50**



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## Fish & Shellfish

Piri-piri prawns: king prawns with piri-piri spices & citrus mayonnaise **£5.95**

Garlic prawns: tiger prawns with garlic and lime served with a fennel & caper mayonnaise **£5.50**

Local mackerel: grilled local mackerel fillet with Guernsey herb butter **£4.75**

Sweet & spicy salmon: 4oz darn of salmon with marinated in sweet chilli sauce, spring onion & garlic **£6.95**

Grilled lobster or gamba prawns served with a choice of butter/ tarragon, shallot & white wine butter / caper, garlic & parsley / chilli, coriander & lime **£ Market price**

Salmon & king prawn brochette with Chinese five spice **£6.95**

Scallop and monkfish rosemary skewers with marjoram & lemon dressing **£13.95**

Scallop brochette: local scallops wrapped in parma ham **£11.95**

Whole sea bass with spring onion, ginger and chilli (can also be done with fillets of sea bass) **£ Market price**

King prawn skewers glazed with pimms and honey **£5.95**

## Vegetarian

Mushroom cups: roasted field mushroom & grilled goat's cheese topped with roasted tomato, oregano & red onion salsa **£6.50**

Stuffed mushrooms: field mushrooms filled with spinach, sweet tomato & blue cheese **£6.50**

Greek burger: cannellini beans, feta, courgette, rosemary & garlic served with rocket, tomato & red onion relish **£6.95**

Griddled halloumi: charred halloumi drizzled with olive oil & finely sliced chilli **£3.25**

Pimento peppers: charred long peppers stuffed with ratatouille & crumbled goat's cheese **£6.95**



## **Jumbo Sausages**

### **Pork Sausages (locally handmade)**

Traditional pork & herb **£4.25**

Pork, Les Rocquettes cider & apple **£4.25**

Thai pork & chilli **£4.25**

Pork, leek & Torteval Fort Grey **£4.25**

Venison **£4.95**

Smoked French Toulouse **£4.95**

Lamb, garlic & rosemary **£4.95**

Cumberland "Catherine wheel" **£8.50**

## **Burgers**

### **Classic Burger**

4oz homemade beef burger in a floured roll with homemade tomato relish **£6.75**

### **The Ultimate Cheese Burger**

4 oz homemade beef burger in a floured roll with Torteval Fort Grey cheese, smoked bacon, rocket & homemade tomato relish **£7.95**

### **Greek Lamb**

Charred minced lamb stuffed with olives, garlic, feta & oregano **£6.75**

### **Cajun Chicken Burger**

Breast of chicken marinated in Cajun spices in a floured roll with sliced tomato, crispy lettuce & mayonnaise **£5.95**

### **Tandoori Burger (V)**

Tandoori-spiced red lentil, chick pea & spring onion burger served in a floured roll with mango chutney & cucumber raita **£6.25**

### **Greek Burger (V)**

Courgette, cannellini bean & feta burgers served in a floured roll with a spicy tomato relish **£6.50**

Portobello Burger (V) **£5.50**



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## Salads £3.00pp

### **Greek Salad**

Classic combination of feta, cherry tomatoes, red onion, cucumber & kalamata olives served with extra virgin olive oil

### **Caesar salad**

Romaine lettuce with creamy garlic sauce, garlic croutons, parmesan & anchovies (optional)

### **Middle Eastern Salad**

Roasted aubergine with lemon, chilli, oregano, tahini & coriander

### **Romano Salad**

Roasted Romano peppers & buffalo mozzarella with rocket & a lemon, coriander dressing

### **Thai Slaw**

Shredded vegetables, mango & herbs served in a light chilli dressing

### **Panzanella Layered Salad**

Stacks of plum tomatoes and extra virgin olive oil soaked ciabatta, layered roasted peppers, fresh basil & torn buffalo mozzarella

### **Cajun Bean Salad**

Mixed pulses with a delicious habanero chilli dressing, diced peppers, red onion

### **Roasted New Potato Salad**

Roasted new potatoes with diced dolcellatte, freshly torn basil, light mayonnaise & chives

### **Mediterranean Pasta**

Charred vegetables & penne pasta with pine nuts & fresh pesto

### **Baby Leaf Salad**

Rocket, watercress, spinach & herb leaves with spring onion and baby vine tomatoes

### **Tomato & Onion**

Plum tomatoes, red onion & fresh basil

### **Classic Coleslaw**

Shredded carrot, white cabbage, red onion, bound in a light mayonnaise dressing

### **Classic Potato salad**

Guernsey new potatoes, mayonnaise and chives

*All salads can be served with a range of homemade dressings; French dressing, Classic Vinaigrette, Mayonnaise, Blue Cheese, Thousand Island, Balsamic & Extra Virgin Olive Oil*



## **BBQ Sides £2.95**

Olive oil & sea salt crispy skinned baked potatoes

Sea salt & garlic roasted new potato skewers

Minted & buttered Guernsey new potatoes

Buttered corn on the cob

Caramelised onions

Garlic butter & tarragon field mushrooms

Classic baked beans / Spicy BBQ Baked beans

A selection of breads / rolls & Guernsey butter



## Puddings & BBQ Fruit

### **Puddings £6.75pp**

Lime possett & raspberries

New York baked vanilla cheesecake served with mixed summer berries

Classic lemon meringue pie

Summer berry shortbread tarts

Elderflower creams with melted brown sugar

Strawberry, Vin Santo & mascarpone trifle

Pink prosecco jelly with raspberries

Summer berry jelly with clotted cream pana cotta

Strawberries with thick Guernsey cream

Strawberries & baby meringues with thick Guernsey cream

Pineapple carpaccio with shredded mint, red chilli & coconut ice cream

Simply berries; big bowls of strawberries, blueberries & raspberries with Guernsey cream

### **BBQ Fruit £5.50pp**

BBQ peaches with a salted caramel sauce

Figs with orange & vanilla honey

Charred pineapple served with Le Hechet Farm honeycomb ice cream (freezer access required)

Baked bananas infused with dark rum & served with coconut ice cream (freezer access required)

Summer berry & fruit parcels served with Guernsey Dairy vanilla Ice cream (freezer access required)

*Please note we may not be able to serve ice cream at all locations, due to the refrigeration requirements. Alternatively please feel free to design you own menu and we will price accordingly.*