



**Marquee  
BBQ Menu 1**

**From the BBQ**

**Corn on the Cob Pieces (v)**

**Local Speciality Sausages**

**Chicken Drumsticks in a Honey and Ginger Glaze**

**Grilled Beef Burgers in a Soft Bun with choice of Relish**

**Warm Skewers of New Potato with a Creamy Mustard Dip (v)**

**Goats Cheese and Tomato Salad with Crunchy Croutons (v)**

**Chefs Coleslaw (v)**

**Mixed Green Salad (v)**

**Minimum of 40, maximum of 100**



**Marquee  
BBQ Menu 2**

**From the BBQ**

**Finest Grilled 4oz\* Rump Steak**

**Chicken Oysters with a Spicy Tikka Marinade**

**Lamb Kebab**

**Grilled Beef Burgers in a Soft Bun with choice of Relish**

**Corn on the Cob Pieces (v)**

**Chef's Creamy Potato Salad with Celery and Chives (v)**

**Oriental Noodle Salad with Fresh Coriander and Lime (v)**

**Salad Nicoise**

**Mixed Green Salad (v)**

**Chunky chopped salad with Cucumber, Tomato, Peppers and Red Onion (v)**

*\* approximate weight before cooking*



**Marquee  
BBQ Menu 3**

**From the BBQ**

**4oz Aberdeen Angus beef burger \*  
Pork & leek sausage  
Chicken Tikha  
Corn on the cob**

**Potato, chive and course grain mustard salad  
Bombay style rice salad  
Roast peppers, feta cheese, black olive and pine nut salad  
Coleslaw  
Vine tomato, buffalo mozzarella and basil salad**

**Selection of breads to include soft white and granary rolls**

**Selection of sauces and dips**

***\*approximate weight before cooking***

**Minimum of 100 people**



**Marquee  
BBQ Menu 4**

**From the BBQ**

**Lemon and thyme marinated chicken breast  
Special 'Nidderdale' sausage  
Balsamic rib eye steak  
Thai style salmon fillet  
Mediterranean vegetable and Haloumi cheese skewers**

**Roast baby new potatoes with garlic, rosemary and olive oil  
Roasted peppers, sun dried tomato, red onion, feta cheese and pine nut salad  
Sweet potato, fresh fig, chive and red onion salad  
Vine tomato, buffalo mozzarella and basil salad  
Coleslaw (with red cabbage)  
Dressed mixed leaf salad**

**Selection of white, malted brown and rosemary bread**



**Gallery  
Buffet Menu 1**

**Served Warm:**

**Chicken Oysters in a spicy Tandoori Marinade**  
**Filo Parcels filled with Roasted Vegetables and Stilton (v)**  
**Vegetable Satay with a Selection of Tasty Dips (v)**  
**Roasted Sweet Potato Dusted with Cumin (v)**

**Homecooked Ham**

**Oven Roast Local Turkey**  
**Wedges of Chefs Special Quiche (v)**  
**Miniature Pastry Cups with Assorted fillings (inc. v)**  
**Fresh Celery Boats Generously filled with Cream Cheese (v)**  
**Creamy Potato Salad with Celery and Chives (v)**  
**Chefs Green Grape and Cheddar Pasta Salad (v)**  
**Mixed Green Salad (v)**  
**Assorted Savoury Nibbles (v)**



**Gallery  
Buffet Menu 2**

**Served Warm:**

**Local Speciality Sausage**

**Chefs Special Oriental Sesame Prawn Toast**

**Selection of Tapas Dishes**

**Vegetable Satay with a Selection of Tasty Dips (v)**

**Oven Roasted Vegetable Medley (v)**

**Roast New Potatoes with Rosemary (v)**

**Roast Topside of Beef**

**Homecooked Ham**

**Chefs Special Chicken and Pesto Roulades (v)**

**Bakers Basket of Warm Bread Rolls and Butter (v)**

**Pasta Salad with Red Peppers and Broccoli (v)**

**Assorted Savoury Nibbles (v)**



**Three course sit down meal with coffee**

**Chunky terrine of ham hock, corn fed chicken and shitake mushroom,  
dressed salad, warm bread**

**Spiced pumpkin soup, crème fraiche, warm bread**

**Thai style prawn cocktail with malted brown bread**

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**Baked fillet of salmon, tomato, black olive and herb crust, asparagus  
risotto, basil oil**

**Roast breast of chicken, crispy pancetta, sweet potato mash, spring greens,  
red wine sauce**

**Braised lamb shank, mashed potato, roasted vegetables, red wine gravy**

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**Individual dessert platter**

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**Coffee with chocolate truffles**