

## **Barbeque Menus 2023**

Our Barbeques are prepared by our in-house chefs and everything required is transported to the barbeque site. We will also supply suitable gazebo's or 'cover' if needed. Additional marquee cover can be supplied (for dining) on request.

We source locally where we can, using produce from our heritage gardens when it's in season. We work with numerous local, artisan suppliers to ensure the menus we serve include as much of Northamptonshire produce as possible. Our catering offer is a social enterprise run by Rockingham forest trust and all profits are re-invested back into the charity that looks after the nature reserve.

### **Menu 1**

British beefburger  
Cumberland sausage in a hot dog roll  
Vegan burgers (vg)  
Fried onions  
Selection of sauces and condiments

£5.50 per head + vat, minimum number of 50 guests to book

### **Menu 2**

British beefburger  
Cumberland sausage  
Smoky barbeque marinated chicken and pepper kebabs  
Griddled, marinated Mediterranean vegetable kebabs (vg)  
Baked baby new potatoes  
Homemade coleslaw  
Mixed leaf salad  
Hot dog and Sourdough bread rolls  
Selection of sauces and condiments

Vegan and vegetarian options available

£12.00 per head + vat, minimum number of 20 guests to book



### **Menu 3**

Slow cooked rack of pork ribs

British beefburger

Lamb and mint burger

Smoky barbeque marinated chicken and pepper kebabs

Griddled, marinated Mediterranean vegetable kebabs (vg)

Baby baked new potatoes

Homemade coleslaw

Roast vegetable, spinach and quinoa salad

Vine tomato, mozzarella and fresh basil salad

Mixed leaf salad

Hot dog and Sourdough bread rolls

Selection of sauces and condiments

£18.50 per head + vat, minimum number of 20 guests to book

We can supply an ice cream 'barrow' stocked with a full range of ice creams including, magnums, cornetto's, feasts, twisters, calippo's with vegan options available. This can be charged on consumption or the customers can pay for their ice creams at the point of sale.

