

All our menus are tailored for each event, please use the following menu as a reference or as it is, you are most welcome to add or remove any menu items, email it through to us and we will provide you with Bespoke quotation.

Alternatively, please provide us with a menu you wish to have for your special day. Please note we offer group rates (not per head) all food left over from your feast is for you to keep, please bring along your own containers for us to dish out your left overs.

We also offer a free tasting for wedding couples (confirmed bookings) of your selected menu, this will be an opportunity for us to meet and for you to have a good idea of how the food will look and taste like on your special day. A site visit is also included for all confirmed bookings.

### **Menu NR: 0022**



#### **Light starter:**

- Fried brisket balls with a sweet mustard sauce
- Mini pulled pork sliders

#### **Main – Open Fire and Mobile Smoker**

- Spit roasted whole lamb and leg of lamb
- Smoked beef ribs
- Potato spuds wrapped in foil with butter and sour cream
- Butternut, feta, beetroot and lentil salad with coriander
- Gourmet green salad
- Roasted veg couscous salad

#### **Dessert:**

Banoffee pie.