



BBQ & Hog Roasts Menus

From £16.95 per person

Includes flavoured breads, crockery, cutlery and serviceware

Choose four items, three salads, two sides

kingfisher
event caterers

BBQ & Hog Roasts Menus...

Homemade Burgers

Beef
Beef and red Chill
Beef and stilton
Cajun chicken
Thai style chicken
Tandorri chicken
Lamb, mint and feta
Morrocan lamb
Pork, apple and pistachio
Three bean and coriander
Mushroom, mozzarella and basil pesto

Speciality Sausages

Celery and stilton
Cumberland
Cider and apple
Venison
Toulouse
Lincolnshire
Steak and Guinness
Spanish
South African boerwors
Lamb and rosemary

Chicken

Thai style
Lemon and summer herb
Chinese
Piri Piri
Tandorri
Honey glazed
Jerk
Buttered sage

Other

Marinated lamb cutlets
Honey, sesame and soy salmon fillets
Yellow-fin tuna with charmoula
King prawn skewer with Pimms glaze
Haloumi and vegetable kebabs
Marinated lamb leg skewers
Lamb koftes
Brushetta of feta, lemon, oregano and peppers
Salmon fillets with summer salsa
Sea bass 'En paupiette' with lemon and smoked sea salt
4oz peppered rib-eye steaks
Salmon, monkfish and tiger prawn skewers
Skewers of BBQ pork shoulder

Sides

Cajun sweet potato wedges
Roasted baby new potatoes
Garlic button mushrooms
Buttered corn cobs
Fried onions
Baby jacket potatoes with soured cream
Buttered jacket potatoes

Salads

Classic Caesar
Cherry tomatoes, rock salt, basil and crumbled goats cheese
Cous cous, coriander, sultanas, baked figs and spices
Classic Nicoise with quails eggs
Greek salad
Homemade coleslaw
Baby potato salad, cornichons and Dijon mayo
Roasted mediterranean vegetables with lemon olive oil
Baby leaf and summer herbs with French dressing
Vine tomato, boccicini, red onion and roquet pesto
Carrot and courgette ribbons with mustard seeds and orange dressing
Penne, roasted aubergine, sweet red peppers and salsa verde
Roquet, toasted pine nuts, parmesan and balsamic dressing
Cucumber, tomato and watermelon with honey and pumpkinseed dressing

Kingfisher Hogroast:

Perfect for events with guests between 100-200, our hog-roast is a real focal point for your day, providing that all important 'wow' factor. A chef will be on hand to oversee the cooking and carving of the meat, which is then served with homemade stuffing, apple sauce and breads. Our hog-roasts can be served alone or alongside one of our BBQ menus, to help make your event a truly memorable experience.

- All prices exclude furniture, kitchen equipment, glassware and staff. These will be included at time of quotation if required
- A full bar service can be provided if required and Kingfisher are licenced to supply and sell alcohol. Please ask for our highly competitive alcohol lists
- Prices based on 100 guests. Discounts can be offered for guests numbers above 150 and for weddings taking place between October and March.
- All crockery and cutlery provided is from our high quality standard range. Linen provided is plain white. Upgrades are available on crockery, cutlery and glassware at an additional charge and linen can be provided in various colours to suit the theme of your day.
- Some dishes do carry a supplement and these are clearly indicated on our menus.
- All prices are subject to VAT

Kingfisher Event Caterers Ltd.

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