

Our Wedding Brochure

Wedding Dishes

Canapés:

(Our canapes are served to your guests as they are enjoying a drink. (Price from £1.75 each) We recommend a selection of 4/5 different canapes per person)

Haggis bonbons with whisky sauce

Barbecued meat krokets (croquettes)

Margherita Pizzettes (v)

Tamarind duck poppadums (gf) (df)

Sticky pork belly lollipops (gf) (df)

Moinks (bacon-wrapped smoked beef meatballs) (gf) (df)

Nachos, salsa, guacamole,(vg) (df) sour cream & cheese (v) (gf)

Boerewors chipolatas with honey mustard glaze (gf) (df)

Buffalo chicken wings (gf)

Mini chicken kebabs (gf) (df)

Mini chicken satay kebabs (gf) (df)

Waffles with barbecued pulled pork

Waffles with barbecued pulled jackfruit (v)

Quinoa nuggets with vegan Ranch dressing (v) (veg) (gf (df))

Grilled vegan kebabs (v) (vg) (gf) (df)

Mushrooms stuffed w’ pulled pork (gf) (df)

Mushrooms stuffed with barbecued pulled jackfruit (v) (vg) (gf) (df)

Mushrooms stuffed with barbecued banana blossom (v) (vg) (gf) (df)

Wild & Smoky

Leek and blue cheese tartlets (v)

Smoked devilled eggs (v) (gf)

Smoked salmon and cream cheese blinis

Smoked salmon candy (gf) (df)

Prawn ceviche crostini (df)

Tandoori Meatballs (df) w' Raita (gf)

Smoked chicken cherry bombs (gf) (df)

Baba ghanoush, hummus and broad bean and garlic dips with Newport Bakery (v) (veg) (df) and crudites (gf)

Cold meat platter (a selection of locally sourced meat, fish and vegetable crudites (gf) (df) (v) (vg)

Artisan breads (Newport Bakery) with olive oil & balsamic dip (v) (veg)

Various wantons with various sauces

BUFFET MENU / SHARING PLATTERS from £27.50 choose 1 or 2 white meats and 1 or 2 red meats and maybe smoked salmon and 3 sides

Barbecued shoulder of pork with cracklin', pickled apple and barbecue sauce on the side

Smoked Aberdeen Angus beef chuck can be served with bone marrow butter or honey mustard sauce on the side

East Neuk Salt cured lightly smoked salmon with maple & dill cure

Cajun chicken can be served with salsa, pineapple salsa or mango salsa

Grilled Aberdeen Angus hanger steak can be served with smoked bone marrow butter or chimichurri sauce

Barbecued leg of Scotch lamb with mint barbecue sauce

Scotch Rib-eye steaks with caramelised onions or chimichurri sauce or bone marrow butter

Low 'n' slow smoked ox cheek can be served with bone marrow butter or honey & mustard glaze

Barbecued pork ribs with barbecue glaze

Pork belly with sticky glaze

Barbecued chicken with barbecue white sauce (Alabama sauce)

Whole smoked turkey with cranberry barbecue sauce (around Christmas time)

Smoked Aberdeen Angus hanger steak can be served with bone marrow butter or Diane sauce

Wild & Smoky

Smoked duck with pickled cherry sauce

Beef short-ribs can be served with smoked bone marrow butter

Tex-Mex smoked lamb with black beans

Barbecued loin of pork, stuffed with chorizo and pickled apple

Lightly smoked sea trout with maple & dill cure

Barbecued shoulder of organic mutton can be served with barbecue mint sauce or chimichurri sauce

Low ‘n’ slow barbecued Cardney Steading venison with red currant and port or red wine jus (Cardney is local to us)

Barbecued pulled jackfruit with roasted pepper and chickpea sauce (v)

Barbecued sweet red peppers stuffed with quinoa, jackfruit (vg) feta and halloumi (v) (gf)

WE DO HAVE A VEGETARIAN AND VEGAN MENU

NB: We’re always willing to discuss alternative options. We have done a full Sri Lankan pre-wedding barbecue menu. Weddings with an Indian twist. We are open to suggestions.

Salads and sides

(more sides are available from £1.25 per person)

Green bean salad with smoked garlic and wholegrain mustard dressing (v) (vg)

Barbecued seasonal vegetables (v) (vg)

Barbecued seasonal vegetables with halloumi (v)

Barbecued potatoes in rosemary and garlic oil (v) (vg)

Brisket pit beans

Pit beans (v) (vg)

Barbecued corn ribs with salted coconut, tamari and lime (v) (vg)

Grilled cauliflower (v) (vg)

Succotash (creamed corn) (v)

Butternut squash with spinach (vg) and feta (v)

Southern-style greens with(out) pork

Wild & Smoky

Maque Choux (Louisiana corn with peppers (v) (vg)

Mixed green salad (v) (vg)

Couscous salad with vegetables (v) (vg)

Coleslaw in Asian dressing (v) (vg) or in mayonaisse dressing (v)

Red slaw in Asian dressing (v) (vg) or mayonaisse dressing (v)

Potato salad in seasonal herb dressing (v) (vg) or mayonaisse dressing (v)

Celeriac remoulade (v)

Classic Caesar Salad (can be veggie)

Perthshire Asparagus (if in season usually May/June maybe into July)

HOMEMADE pickles (v) (vg) (gf) and sauces (v) (some (vg) and (gf))

DESSERTS (price from £5 per person)

Sticky toffee pudding with toffee sauce

Grilled stone fruits with custard

Chocolate fudge brownies

Rocky road

Millionaire's shortbread

Lemon tart

Chocolate waffles with hazelnut chocolate sauce

Pumpkin pie (if in season)

Profiteroles

Pecan pie

Angus strawberry cheesecake (if in season May - mid-October)

Angus strawberries with cream (if in season May - mid-October)

Cannolis filled with salted caramel, lemon or pistachio (these are not made in-house)

Tiramisu

Eton mess

Banoffee pie

A selection of ice-creams, sorbets (some vegan)

Tea & Coffee with home-made shortbread (price £2 per person)

STREET FOOD EVENING MENU (price from £9 per person)

Grilled Scotch steak Hamburger with(out) cheese on a sesame roll

Mac ‘n cheese (v)

Grilled veggie burger (v) (vg)

Barbecued Spanish sausages with Manchego on a roll

Own beef brisket pastrami Reuben sandwich

Ribs & buffalo chicken wings

Smoked meatloaf

Tacos (pork, beef, chicken, fish, jackfruit (v) (vg)

with various toppings: chimichurri, pico de gallo, tequilla and lime yogurt, salsa)

Own tasso ham sandwich

Stovies with oatcake

All our prices are subject to VAT

There may be a mileage charge