



Charcuterie Table 12:00

Spread of cured meats, artisan cheeses
Various accompaniments for guests to snack on.

Day Time Menu 3:30

BBQ Feast Menu From the Grill

Rump Steak
Sausages (gluten-free options available)
BBQ Chicken
Sticky Pork Ribs

**All meats are freshly grilled and served to tables
on sharing platters, with a selection of BBQ sauces.**

Plant-Based Options

Veggie & Vegan Burgers
Veggie & Vegan Sausages
(gluten-free options available)

Sides & Salads

Skinny Fries
Couscous with Sun-Dried Tomatoes & Courgette
Classic Coleslaw
Potato Salad
Mixed Leaf Salad
Wild Rice with Pineapple (no almonds)

Desserts

Served on sharing platters with double cream:
Chocolate Brownies
Fresh Summer Berries
Meringues
Profiteroles

Evening Food 7:00pm

Hog Roast Hog Roast Selection

Traditional Spit-Roasted Pig, freshly carved
Butcher's Beef Burgers
Hot Dogs

Plant-Based Options

Veggie & Vegan Burgers
Veggie & Vegan Sausages
(gluten-free options available)

Served with:

White, Granary Rolls & Brioche Baps
Apple Sauce, Ketchup & Mustard
Crunchy Crackling

WEDDING MENU