

# WEDDING MENU



## 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