



BBQ

(Minimum numbers 50)

Thinking of having a less traditional, informal Wedding Breakfast to remember? Or if you're having a garden party to celebrate a special occasion look no further.

Aniseed caterings all fired up, we're all about fire, real flames and flavours there's not a gas BBQ insight.

We provide a relaxed "help yourself" buffet service, our chef's cook throughout the meal ensuring you and your guests have freshly cooked hot and flavoursome food

Option A - BASIC BBQ

£15.95 per person excluding vat

Basic BBQ comes with all meat dishes below and a choice of 3 salads

Meat

4oz 100% handmade beef or lamb & mint burgers with caramelised onions

Locally produced pork & apple sausages with a cider glaze

4oz Chicken thigh skewers marinated in a variety of ways...

(Lemon, thyme and honey / Ginger, soy and lime / Peri-Peri)

Vegetarian

Vegetarian sausage with a cider glaze (v)

Vegetable burgers served with caramelised onions (v)

Tofu & vegetable skewers with basil pesto (v)

All BBQ items come with floured baps or artisan bread and a selection of sauces

All food is served on/in quality disposable plates or bowls, wooden cutlery and paper napkins

Option B - NOT SO BASIC BBQ Starting from £24.95 per person excluding vat

Prices depend on your chosen menu, please enquire for more information

Please choose 3 BBQ items and 3 salads;

Chicken

Harrissa basted chicken skewer
Jamaican spiced Jerk chicken skewer
Chicken skewer with a hoisin, five spice glaze
Tandoori chicken skewer with coriander minted raita
Chicken & lemon grass skewer with a sweet chilli glaze
Portuguese Peri-Peri chicken skewer

Pork

Cider marinated pork belly skewer with a cider glaze
Caribbean spiced pork & pineapple skewer
Pork & apple sausage with a honey mustard glaze
Pork belly skewer with a sweet and sour glaze
Sweet & sticky spare ribs
Gammon steak with an apricot glaze
Boerewors with chakalaka salsa (supplement)

Beef

Handmade beef burger with an onion relish
Marinated beef and red pepper kebab
Peppered steak kebab with a smoked paprika aioli
Red stripe marinated minute steak with garlic chilli butter (**supplement**)
Rib eye steak with monkey gland sauce (**supplement**)

Lamb

Lamb & feta cheese burger
Lamb kofta with mint and lime yoghurt
Lamb cutlet marinated in mint & garlic
Lamb steak with lemon and rosemary (**supplement**)

Seafood

Sticky lemon & lime salmon fillet
Deville mackerel fillet
Thai spiced fish burger with sweet chilli sauce
Tiger prawn skewer in a spiced lime and coriander marinade
Char grilled sardines with lemon and parsley butter
Marinated chargrilled squid with chilli lemongrass glaze
Chargrilled sword fish kebab with a roasted red pepper and coriander salsa (**supplement**)

Vegetarian

Falafel burger with minted yoghurt relish (v)
Aubergine & mozzarella rolls with sun blush tomatoes & olives (v)
Corn on the cob with favoured butters (v)
Butter Flavours
Chilli & coriander/garlic & chive/roasted garlic & smoked paprika)
Tofu & vegetable skewers with basil pesto (v)
Rosemary & garlic marinated Halloumi and summer vegetable kebab (v)

All BBQ Items come with floured baps or artisan breads and a selection of sauces.
All not so Basic BBQ Items are served with real crockery/cutlery and linen 'feel' paper napkins

Please enquire to add additional BBQ items.

ALTERNATIVE OPTION

Lamb Spit Roast

(Minimum numbers 50)

Our team roast and carve the meat in front of you and your guests to deliver a bit of theatre for your event. All lamb roasts are served with pitta breads and minted and chilli yoghurt.
All salads are £1.50 per person ex vat; please choose from the salad selection below.

Please choose from;

- Whole lamb studded with apricots and basted with a harissa glaze
- Whole lamb studded with garlic, rosemary and basted with a honey cider glaze

Please enquire for prices

SALAD SELECTION

Greek salad with minted yoghurt
Moroccan spiced couscous, fruit, nuts & coriander (**contains nuts**)
Roasted sweet potato salad, spring onions, wholegrain mustard dressing
Marinated mushroom & sweet pepper salad
Five bean salads, toasted pine nuts and basil pesto (**contains nuts**)
Traditional chunky coleslaw
Tomato, red onion & basil salad
Green leaf salad, parmesan dressing & garlic croutons
Grated beetroot, dill crème fraiche dressing
Penne pasta, roast vegetables, pesto (**contains nuts**)
New potato, spring onions & watercress mayonnaise
Oriental sweet & sour noodle salad
Red slaw with apples & sultanas
Sweet & sour noodles
Summer tabbouleh
Slow roasted tomatoes with garlic & balsamic

**If you would like other salad selections please don't hesitate to ask
You can add extra salads for £1.50 per person**

DESSERTS

Add a BBQ Dessert for £2.50 per person excluding vat

Fruit kebabs, honey glaze
Melon balls in Aniseed syrup
Summer berry Pavlova with whipped cream & passion fruit coulis
Seasonal fruit salad, lemongrass syrup
Profiteroles with a hot chocolate sauce
Vanilla cheesecake with strawberry glaze
Sticky meringue with strawberries, whipped cream & raspberry coulis
Traditional English fruit trifle
Lemon tart, Crème fraîche
Chocolate brownie, vanilla whipped cream
Summer berry compote with elderflower cream
Dark chocolate curd cake with orange Chantilly cream

Additional Costs

Travel costs free within 20 miles of Bristol then charged at 45p per mile outside Bristol

Service staff @ £12.00 per hour for a minimum of 4 hours

PLEASE CONTACT OUR OFFICE IF YOU REQUIRE ANY ALLERGY OR DIETARY INFORMATION ON ANY OF OUR DISHES.