



THE
FLAMING
GOURMAND^o

...NO ORDINARY BARBECUE

WEDDINGS
SAMPLE MENU

CANAPÉS

Mini Hog Roast Bites

Slow cooked shoulder of pork with homemade sage & onion stuffing, topped with sweet gooey apple sauce, served on small spirals of pork crackling

Scallops & Parma Ham

Seared queen scallops wrapped in parma ham & infused with a rosemary steak

Fig Bites (v)

Grilled figs brushed with Plumley Honey House seasonal honey and stacked with fresh mint & halloumi

THE MAIN EVENT

Sirloin of Beef

House seasoned sirloin cuts of beef rotisserised over coals

Thai Salmon in Banana Leaf

Fillets of salmon marinated in Asian spices & roasted in a banana leaf

Lemon Chicken

Chicken thighs marinated in lemon & garlic rotisserised over coals

Mediterranean Vegetable Skewers

Marinated in olive oil & herbs

Portabello Mushroom

With Halloumi and Beef Tomatoes (v)

All served with roasted New Potatoes, Greek Salad, Cucumber, Onion & Sesame pickle, Good Old French Bean Salad, House Slaw, Olive Oil & Chilli Mayonnaise

THE SWEET STUFF

Whole Pineapple Candy

Served with Dunham Massey home farm vanilla ice cream

EVENING FOOD

Crepe Station

Served with a selection of fillings

Boozy Warm Orange Liqueur

Apple & Cinnamon

Lemon & Brown Sugar

Nutella & Banana

Posh Dogs

Made with locally sourced outdoor-bred pork, served in freshly baked buns with bbq roasted onions & melted Cheshire cheese