

BARBECUES

Minimum order: 50 guests

Option 1

Gourmet 8oz Beef Burgers with mature cheddar & red onion marmalade on brioche buns

Piquant Lamb Kebabs with peppers & red onion (DF/GF)

Hot baked vegetarian capsicum glazed with cheese (GF)

Sides & Desserts:

Three seasonal salads

Fruit-topped cheesecake with fresh cream

Fresh bread & butter

£36.00 + VAT per person

Option 2

Homemade 6oz Burger with relishes, sauces, cheese & mustard (DF), brioche bun

Barbequed Cumberland Sausages with fried onions (DF)

Marinated Chicken Thighs & Drumsticks with spicy brown sauce (DF/GF)

Sides & Desserts:

Three seasonal salads

Decorated English meringue with fresh strawberries

Fresh bread & butter

£42.00 + VAT per person

Option 3

Chimichurri Steaks served with ciabatta (DF)

Coriander-scented Chicken Brochette with mint yogurt (GF/DF)

Sides & Desserts:

Three seasonal salads

Passionfruit meringue pie

Fresh bread & butter

£44.00 + VAT per person

Option 4 – Vegan

Grilled Tofu with pepper & chilli sauce (DF/GF)

Pulled Jackfruit Burgers on sesame seed buns (DF/GF)

Hot jacket potatoes with baked beans

Sides & Desserts:

Three seasonal salads

Vegan brownies

Fruit salad

£36.50 + VAT per person

Option 5 – Caribbean

Jerk Chicken Legs

Lamb, Pepper & Pineapple Kebabs with chilli lime mayo

Jerk Aubergine

Grilled Plantain

Sides & Desserts:

Sweet Potato Salad

Coconut & Mango Rice

Rum syrup cake with mango sauce

Fresh bread & butter

£45.00 + VAT per person

Option 6 – Halal

Spicy Piri Piri Chicken Leg

Chicken Apricot Sausages

Sides & Desserts:

Three seasonal salads

Baklava

Fresh bread & butter

£36.50 + VAT per person

Option 7 – Greek

Lemon & Oregano Pork Skewers

Fresh Lamb Kofta with aromatic spices

Souvlaki Chicken Thighs with pitta & houmous

Sides & Desserts:

Greek Salad

Courgette & Roast Lemon Salad

Honey Pistachio Cake with thick Greek yoghurt

£45.00 + VAT per person

SERVICE

Service staff:

0–74 guests: £210.00 + VAT

75–99 guests: £300.00 + VAT

100+ guests: £390.00 + VAT

Price includes waiting staff for up to 4 hours.

Additional hours: £20.00 + VAT per staff member per hour.

Chef required for BBQ to be cooked on onboard: £150.00 + VAT

Important Information

Barbecue menus include disposable plates, cutlery, paper napkins, and white tablecloths.

Optional upgrades: hire china, cutlery, and linen for an extra cost.

The kitchen is not nut-free; traces may be present in all items.

All dietary needs and menu selections must be submitted at least 1 week before the charter date.

Requests submitted after this deadline cannot be guaranteed.

While the caterers will endeavour to match the menu, they reserve the right to substitute items of similar value.
