



Bespoke Outside Catering

BBQ Menus

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All Prices are Including Vat.

We use gas fueled barbecues to create your perfect summer barbecue, Ideal for a private party, staff team building or an informal wedding. Please feel free to mix and match menus and we will quote it for you.

The set menus contain a selection of salads, again you can mix and match these or we can suggest many more for you.

THE CLASSIC BARBECUE MENU

One portion of each main item per person:

A Cheeseburger in a Brioche Bap

A Marinated Chicken Breast Fillet

(2 Flavours of your choice Chinese Tandoori, Piri Piri, Lemon Garlic & Herb or BBQ)

A Locally Made Cumberland Sausage

Thai Marinated King Prawns (approx. 3 prawns per person)

(Vegans, Vegetarians & Gluten Free Guests will be Catered for Separately)

Mixed Leaf Chefs Salad

(Baby Leafs mixed with cherry tomatoes, spring onion and Cucumber and French dressing)

Italian Vegetable Pesto & Mozzarella Pasta Salad

New Potato and Chive Creme Fraiche Salad

Coleslaw

20 - 50 Guests = Price of £17.00 per head

51 - 100 Guests = Price of £16.50 per head

Price includes Chef, BBQ, gas hire, cutlery, plate and serviette. An extra cost maybe incurred for waitresses or linen.

Why not add a dessert as an extra?

THE LUXURY BARBECUE MENU

One portion of each main item per person:

Minted Lamb & Cumin Patties in Baby Pitta, Turmeric & Mint Yoghurt

A Marinated Chicken Breast Fillet

(2 Flavours of your choice Chinese Tandoori, Piri Piri, Lemon Garlic & Herb or BBQ)

Roasted Mediterranean Vegetables with Halloumi Cheese

A Locally Made Pork & Caramalised Onion Sausage

Lemon & Garlic Marinated Tuna Steaks

Caesar Salad

(Baby Leafs mixed with cherry tomatoes, spring onion and Cucumber and French dressing)

Thai Coleslaw

Giant Israeli Cous Cous

Whole grain Mustard & Honey Dressed New Potato Salad

20 - 50 Guests = Price of £20.50 per head

51 - 100 Guests = Price of £20.00 per head

Price includes Chef, BBQ, gas hire, cutlery, plate and serviette. An extra cost may be incurred for waitresses, travel or linen.

Why not add a dessert as an extra?

THE GOURMET BARBECUE MENU

One portion of each main item per person:

A Whole Joint of Barbecued Garlic & Herb Marinated Sirloin Steak
(Then Sliced & Served)

A Selection of Flavoured Sausages
(*Caramalised Onion, Lamb Mint, Chorizo*)

Teriyaki Salmon Fillet

Jack Daniels Barbecue Glazed Chicken Breast Escalope

Garlic Buttered Field Mushroom Wedges

A Selection of Locally Made Flavoured Breads

Greek Salad

Fine Green Bean & Shallot, Cider Dressed Salad

Roasted Med Vegetable & Parmesan Pasta Salad

Lemon Thyme & Smoked Garlic Roasted New Potatoes

20 - 50 Guests = Price of £22.50 per head

51 - 100 Guests = Price of £22.00 per head

Price includes Chef, BBQ, gas hire, cutlery, plate and serviette.
An extra cost may be incurred for waitresses or linen.

Why not add a dessert as an extra?

CREATE YOUR OWN BARBECUE MENU

You may use the following items and mix and match with any of the items from the other 3 barbecue menus to create your very own Bespoke BBQ Menu. Tell us your choices and we will price the menu for you.

Items

Flavoured Sausages

(Pork and Apple, Wild Boar, Lamb and Mint, Pork and Caramelised Onion)

Spanish Chorizo Sausage in a Ciabatta Roll with Rocket and Olive Oil

Homemade Lamb & Mint Burger

Sticky BBQ Marinated Chicken Drumstick

Pork Escalope's

BBQ Glazed Ribs

12 Hour BBQ Pulled Pork

Marinated Chicken Breast Kebab

Large Marinated Crevettes

Cod and Pesto Vegetable Kebabs

Plant Based Burgers in a Floured Bap with Veggie Cheese and Onion

Plant Based Sausages in a Hot Dog Roll with Onion Jam

Stuffed Flat Mushrooms

Corn On The Cob Wedges

Desserts

Desserts £5.50

Baked New York Cheesecake, Blueberry Compote, Bourbon Cream

Our Treacle Tart, Crushed Berry Cream, Sauce Anglaise

Crème Brulee & Shortbread Biscuit

(Vanilla/Salted Caramel & Banana/Raspberry/Blueberry & Maple/Chocolate)

Caramelised Tart Citron, Raspberries, Coulis

Our Red Berry/ Exotic Fruit Pavlova Pillows

Your Choice of Trifle

(Please choose one of the flavours below)

(Traditional Sherry/Black Forest/Exotic Fruit & Coconut/Mint Chocolate/White Chocolate, Raspberry)

Our Chocolate Brownie, Mint Choc Chip Cream, Hot Fudge Sauce

Apple Crumble Topped Pie, & Vanilla Anglaise

Giant Profiterole, Whipped Cream, Warm Dark Chocolate Sauce

Our Delicate Fresh Cream Filled Roulade

(please choose one of the flavours below)

(Double Chocolate/ Strawberry & Vanilla/ Banana & Butterscotch & Black Forest)

Your Choice of Cheesecake with A Choice of Toppings

(please choose one option)

(Summer Pimms/Lime & Gingernut with Chocolate Sauce/Red Berry/Lemon Curd, Shortbread and Crème Fraiche/Chocolate & Peanut Butter)

Desserts £6.50

Gin & Tonic Lemon Meringue Pie, Pink Grapefruit, Ginger Syrup

Hot Chocolate Fondant with Raspberry Sorbet

Millionaire Chocolate & Salted Caramel Tart, Crushed Berry Cream

Classic Tiramisu

Cheese & Biscuits

Mature Cheddar, Brie, Blue Cheese, Cheese Biscuits & Crackers, Grapes,
Apple Chutney **£6.50**

Four Hand Picked Cheeses, Luxury Cheese Biscuits, Grapes, Celery,
Chilli Jam, Apple Chutney **£7.50**