



COUNTRY CITY
CATERING

BBQ BUFFET MENUS

Our buffet menus start at **£30** per person
Based on 3 Mains (+ 1 vegetarian in addition to these
options), 2 Sides, 3 Salads & 2 Desserts

Please note your buffet menu can be tweaked to be
made bespoke to you & your event.

We have created you specially developed menus to
choose from inspired by our training within the
industry and by food we simply love to cook.

We hope you see something you like!

Please note these prices do not include cost of hire equipment, staff or
transport costs

All prices are subject to VAT





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HOT MAINS

Surrey Farm Sirloin Steaks

Grilled Surrey sirloin steak with scottish sea salt & chimichurri

Grilled Chicken Shawarma

Chicken skewer with a herb, garlic & light spice yogurt marinade

Pork Loin Chops & Imam Bayildi

Free range local pork loin chop with a spiced roasted aubergine sauce

Wild Boar & Apple Sausages

Mint & Rosemary Grilled Lamb Koftas

Spiced British lamb koftas served harissa hummus

Butter Flied Sardines

grilled sardines with a heritage tomato salsa

Teriyaki Salmon Fillet

Scottish salmon fillet, sesame seeds & teriyaki glaze

Sweet Chilli King Prawn Skewers

Charred king prawns served on a skewer with a sweet chilli sauce

Scallops +£2 supplement per person

Cooked in the shell, scallops served with devilled butter & sea herbs

Harrisa Tofu Steak VG

Harrisa marinated tofu steak with salsa verde

Mushroom & Halloumi Skewers V

Skewered mushroom, onion, peppers & halloumi





SIDES

Moroccan Spiced Quinoa with
Cranberry & Apricot

Roasted Potatoes with Lemon & Thyme

Chorizo, Red Pepper & Coriander Orzo Pasta

Roasted Sweet Potato with Sriracha Butter &
Pickled Onions

Spiced Rice with Pepper, Corn & Coriander

Sunkissed Tomato Focaccia Tray with
Hummus Dip





SALADS

Italian Burrata Platter with Avocado, Heritage Tomato, Mint & Honey Balsamic

Red Cabbage Coleslaw with Parsley

Crunchy Green Salad with celery, cucumber & fennel (VG)

Charred Tender Stem Broccoli With Confit Hazelnuts & Crispy Sage (VG)

Caesar Salad with Smoked Anchovies & Aged Parmesan

Watermelon Salad with Mint, Feta & Onion Seeds

Asian Salad with wakami seaweed & soya dressing VG

Cauliflower Waldorf Salad with Mustard Creme Fraiche

Tataziki Salad with Greek Yogurt, pomegrante & Grape





DESSERTS

Feasting Style Seasonal Pavlova

Spiced Plum & Marzipan Tart with Creme
Fraiche

Danish Pastry Bread & Butter Pudding with
Creme Anglaise and berry compote

Black Berry, Yogurt & Orange Blossom Fool

Chocolate Mouse with sticky apricot &
pistachio

Vegan Chocolate Tart with Cherry

Chimney Fire Coffee Tiramisu

