

Luxury BBQ Menu

CARNIVOROUS

Handmade Burgers

Premium 6oz steak burgers handmade from locally sourced beef (Beeches of Walkley)

Bangers

Thick Cumberland sausages handmade from locally sourced pork (Beeches of Walkley)

Top Rump Steaks cooked to order (Beeches of Walkley)

Tandoori Chicken Drumsticks

Locally sourced free-range chicken drumsticks (Beeches of Walkley) marinated and slow-cooked in a Tandoori spice and yoghurt relish

Served with all the sauces and trimmings:

- Turners of Nether Edge white buns and baps
- Sliced red onion and gherkins
- Saucy sauces (Ketchup, mayonnaise, brown sauce and English mustard)

VEGEMETARIAN

Halloumi, cherry tomato and courgette skewers

Marinated and grilled in a lemon, garlic and Italian herb dressing

Sweet corn on the cob

BBQ'd with a garlic, herb and paprika butter

Mega mushrooms

Stuffed and gratinated with blue cheese, garlic, parsley and golden breadcrumbs

SALADS

Caprese salad

Buffalo mozzarella pearls, rainbow plum tomatoes, sundried tomatoes and fresh basil muddled with seasonal mixed leaves, garlic and sundried tomato dressing and a sweet Balsamic glaze

Classic Caesar

Cos lettuce, shaved Parmesan and garlic croutons tossed in a lemon and anchovy dressing

Hagglers Slaw

White cabbage, carrot and red onion tossed in Hagglers' own mustard and lemon mayonnaise

Minimum order of 40 people.

40 people £18.00 per head

75 people £17.50 per head

100 people £17.00 per head



Venue | Decor | Catering

THAI INSPIRED LUXURY BBQ MENU

CARNIVOROUS

Handmade Burgers

Premium 6oz steak burgers handmade from locally sourced beef (Beeches of Walkley)

Bangers

Thick Cumberland sausages handmade from locally sourced pork (Beeches of Walkley)

Top Rump Steaks cooked to order (Beeches of Walkley)
Marinated in soy, honey, ginger and garlic

Thai Yellow Coconut Curry Chicken Drumsticks

Locally sourced free-range chicken drumsticks (Beeches of Walkley) marinated and slow-cooked in a Tandoori spice and yoghurt relish

Served with all the sauces and trimmings:

- Turners of Nether Edge white buns and baps
- Sliced red onion and gherkins
- Saucy sauces (Sweet chili, Wasabi mayonnaise, Hoisin, and Ketchup of course!)

VEGETARIAN

Halloumi, cherry tomato and courgette skewers

Marinated in Thai sweet chilli

Sweet corn on the cob

BBQ'd with a garlic, coriander and lime butter

SALADS

Thai Green Salad

Seasonal leaves, cucumber and spring onions

Pad Thai Noodle Salad

Noodles, beansprouts and spring onions in a peanut dressing

Lime and Red Chilli Slaw

White cabbage, carrot and red onion tossed with fresh red chillies and a lime mayonnaise

Minimum order of 40 people.

Minimum 40 people £20.00 per head

Minimum 75 people £18.50 per head

Minimum 100 people £18.00 per head

PICNIC MENU – usually served as a buffet on arrival of guests

For £12 per head based on serving approx. 60 guests:

Mr. Pickle's Pork Pie Stack – An incredible feature to the picnic, 3 tiers of handmade pork pies. Choose from a selection of flavours.

Mr. Pickles luxury cheese wheel cake – An impressive 4 tiers of Yorkshire cheese wheels. Choose from an extensive selection of flavours. Served with handmade chutneys, crackers and grapes

A selection of cured meats

Antipasti (olives, sundried tomatoes and mozzarella pearls)

Sun-blushed tomato and Parmesan bruschetta

Seasonal mixed leaf salad with Balsamic glaze

Watermelon and mint sugar smiles

Additional luxury options:

Gin and tonic teapots

Haggler's summer berry Eton mess

Delicious cakes baked in our Kaffihus kitchen

For £8 per head:

A selection of handmade tarts (choose two options, make about 3 of each (total 6) for 100 people)

-French onion, caramelized garlic and locally sourced cheese

-Goat's cheese, red onion chutney and thyme

-Spinach and feta filo tart

-Streaky bacon, Yorkshire Cheddar and Henderson's Relish

-Slow roast tomato and Yorkshire Cheddar

-Blue cheese and caramelized walnut

-Mushroom, garlic, thyme and walnut

-Chorizo, Pimenton, red onion, tomato relish and ricotta

-Tomato relish, cashew, feta and basil (without feta for a vegan option)

-Ham hock and Yorkshire Cheddar

Seasonal leaf salad with Balsamic glaze

Olives, sundried tomatoes and mozzarella pearl salad

Vegetable samosas with cucumber raita and sweet chilli dip

Watermelon and mint sugar smiles