



GOURMET SIDES & SALADS

As a guide, most clients choose three or four salads to go with the spit roast, barbecue or platter board options. We use a variety of wooden bowls and trays for table sharing.

GOURMET SIDES & SALADS



GOURMET SALADS (SELECT 3)

- > Homemade coleslaw with locally sourced cabbage, onion, carrot and classic dressing
- > Charlotte potato salad with spring onion & chives
- > Classic green leaf salad with wild rocket and lambs lettuce tossed with homemade dressing and locally sourced fresh vegetables
- > Traditional caesar salad with pancetta lardons & ciabatta croutons
- > Classic Greek salad with feta and olives
- > Mexican-style rice salad with red onion, jalapenos, tomato, cucumber and fresh coriander
- > Butternut squash and beetroot baby spinach salad with marinated feta and sesame dressing
- > Pesto and pine nut pasta salad tossed with a choice of our homemade wild garlic pesto, roasted red peppers and pine nuts
- > Mustard coleslaw
- > Carolina style coleslaw
- > Classic slaw
- > Grilled blue cheese, potato and bacon salad with a lemon and herb dressing
- > Beetroot, roast pepper and marinated feta salad
- > Rocket & shaved parmesan salad
- > Chorizo & roasted red pepper couscous
- > Moroccan spiced vegetable couscous
- > Red cabbage & apple coleslaw
- > Beetroot, baby spinach, rocket, walnut & parmesan salad
- > Classic three bean salad

SIDES

- > Grilled Halloumi
- > Char marked corn on the cobs with butter
- > Baby potatoes in butter with chives
- > Roasted baby potatoes in a garlic, rosemary & parsley oil
- >> Available from £2.50 + vat per head

>> Let us know about any allergies or dietary requirements you have so we can advise, adapt and make recommendations on any food choices you make.
>> China crockery & cutlery can be hired for £3.50 per head
>> Platter style or plated service is £5 per head