



# GOURMET SIDES & SALADS

As a guide for the main course, clients choose three meat options from the options and three salads from our gourmet salads menu to create their main course bbq meal. At your wedding, the salads and sides are served buffet style as standard but we can offer platter service for an additional cost.

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## 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
- > Pesto and pine nut pasta salad tossed with a choice of our pesto, roasted red peppers, parmesan and baby spinach
- > Aussie style creamy pasta salad with carrot, celery, peppers and spring onions
- > Mustard coleslaw
- > Carolina style coleslaw
- > Roasted pepper, butternut squash & beetroot mixed salad with feta
- > Rocket & shaved parmesan salad
- > Moroccan spiced vegetable couscous
- > Red cabbage & apple coleslaw
- > Classic Greek salad with feta and olives
- > American style "Franklins barbecue" potato salad
- > Crispy bacon & sweetcorn creamy pasta salad with spring onion and baby tomatoes

## 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 £2.95 + 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 £4.50 per head  
>> Platter style or plated service is £8.50 per head