

TRADITIONAL CHARCOAL BARBECUE

(Please select 3 main dishes)

ORIENTAL SUMMER CHICKEN

Boneless chicken thighs with lime, garlic, chilli, coriander and ginger

CHARGRILLED TANDOORI CHICKEN

Tandoori spices, cumin and yoghurt with spicy mango chutney, and cucumber raita

HICKORY SMOKED BBQ CHICKEN

Glazed western style with sweet, smoky, sticky barbecue sauce

HOISIN PORK RIBS

Baby back ribs in Chinese five-spice, hoisin sauce, spring onions, ginger with a soy, tomato and honey sauce

PORK AND RED PEPPER BROCHETTE

Red onions and sweet roasted peppers, fresh oregano and cumin seeds & a summer Bramley apple chutney

BARBECUED SOUTHDOWN LAMB STEAK

Tossed in mint, garlic and mustard, served with a red wine glaze

MIDDLE-EASTERN LAMB KOFTA

Skewered, lamb with spring onion, chillies, garlic, coriander, parsley and mint, middle-eastern spices served with a tomato salsa dressing

PEPPERED MINUTE STEAK

Brushed with extra virgin olive oil, sea salt and cracked peppercorns

ABERDEEN ANGUS BURGER

Grilled to perfection, served with garlic butter

BEST BUTCHER'S SAUSAGES

Cumberland sausages served with caramelised onions and a selection of mustards

SALMON AND TIGER PRAWN SKEWERS

Marinated with lime, lemon, garlic, with a mild chilli mayonnaise

SWORDFISH STEAKS WITH LEAFY GARDEN HERBS

Extra virgin olive oil, tarragon, parsley, chive, chervil and dill butter, tomato and roasted sweet pepper relish



VEGETARIAN BARBEQUE

(Please select 1 dish)

MARINATED HALOUMI CHEESE KEBABS

Haloumi cheese, red onions, peppers, courgettes and mushrooms marinated with thyme, oregano, rosemary and mint served with a tomato and cucumber salsa

SPINACH, CHEESE AND ROASTED PEPPER QUESADILLAS

Folded flour tortillas filled with spinach, Monterey Jack cheese, and char roasted peppers, barbecued until crisp, served with an avocado, chilli and sour cream dip

PORTOBELLO MUSHROOM

Large, flat, open mushroom, brushed with garlic and parsley butter, filled with chargrilled asparagus spears and topped with goat's cheese and crispy red onions

ITALIAN STYLE STUFFED CIABATTA

Foil-wrapped, crisp Italian garlic ciabatta, stuffed with mozzarella, roasted plum tomatoes, mediterranean olives and fresh basil leaves

ROASTED ROOT VEGETABLE GALETTE

Sweet potato, celeriac, carrot, courgette, potato and parsnip, blended with rosemary, onion, garlic and thyme, barbecued until golden and served with a mild, creamy, curried yoghurt dressing



SALADS SELECTOR

(Please select 4 from the following pages)

MEDITERRANEAN PASTA

Tri colour pasta spirals dressed with ripe sunblushed tomatoes, plump Mediterranean olives, garlic, fresh basil, sweet roasted peppers, oregano and fresh shaved parmesan

TOMATO, MOZZARELLA AND BASIL

Vine ripened, Italian plum and sweet cherry tomatoes, with fresh torn buffalo mozzarella, fragrant basil leaves, finished with extra virgin olive oil and snipped chives

ALFRESCO HERB

Fresh summer leaves to include Ruby Chard, Lambs tongue, lollo rossa, curly endive, baby spinach, mizuno and rocket, tossed with fresh chervil, parsley, basil, tarragon and chives in a Balsamic dressing

CLASSIC HOMEMADE COLESLAW

Shredded carrots, celeriac, cabbage, a hint of onion, richly dressed with a creamy mayonnaise and finished with cracked black pepper

CREAMY PESTO AND MUSHROOM PASTA

Fresh Egg Pasta Bows with roasted wild and forest mushrooms, wilted spinach, olive oil, drizzled with crème fraiche, fresh basil pesto and toasted pinenuts

GREEK TOMATO AND FETA

Juicy vine ripened tomatoes, fresh cucumber, Greek feta cheese, Kalamata olives and red onions, drizzled with fresh chopped oregano, virgin olive oil and lemon dressing

WATERCRESS, SPINACH AND ROCKET

Fresh baby leaves simply tossed with a classic French Vinaigrette



SALADS SELECTOR

ORIENTAL VEGETABLE SALAD

Finely shredded crisp Pakchoi, Chinese cabbage, leeks, bean sprouts, mange tout, baby corn, spring onion, carrot Julienne, with a lemongrass, coconut, coriander and lime dressing with toasted sesame seeds

ROASTED SUMMER VEGETABLES

Peppers, courgettes, aubergines, asparagus, red onions and fennel, slow roasted with honey and cumin until caramelised and golden, served with a sour cream, lime and coriander dressing

MOROCCAN TABOULE

Fresh couscous mixed with chickpeas, red onion, garlic, fresh mint and coriander, roasted peppers, cucumber, with a hint of mild chilli and lemon dressing

FRESH BEAN MEDLEY

A selection of Puy lentils, chickpeas, Barlotti and Kidney beans, butter beans, Pearl Barley and fine green beans, dressed with finely chopped red onion, garlic, fresh fragrant summer herbs and extra virgin olive oil

CAMARGUE RICE SALAD

A medley of wild, Basmati and Camargue red rice, mixed with caramelised shallots, roasted garlic, wild mushrooms, sunblushed tomatoes, crunchy asparagus, dressed with a truffle oil vinaigrette

YOUR 4 SALADS WILL BE SERVED ALONGSIDE MINTED HOT
NEW POTATOES AND CRUSTY FRENCH BAGUETTES



Get in touch to find out more!

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SUPER EVENT

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