

# Wedding Menu Guide



STICKY SAUSAGE  
CATERING

*These are sample menu's created by Daz & Rob. We will work with you to put together the perfect menu, but please don't feel restricted and challenge the guys if you have something different in mind!*

## Canapes

*Choose a mixture of hot and cold canapes to create the perfect selection - We can recommend number of choices based on party size*



### HOT

HAM HOCK & BLUE CHEESE CROQUETTE  
SWEET POTATO & CHORIZO QUESADILLAS,  
THAI FISHCAKES WITH LIME & CHILLI  
CRISPY POTATO ROSTI, SMOKED BACON & APPLE CREME FRAICHE (GF)  
ONION BHAJI, BLACK ONION SEED & RAJITA (V)  
NDUJA ARANCINI, ROAST RED PEPPER DIP  
KING PRAWN & SESAME MINI TACO SHELLS  
CRISPY HOISIN DUCK, TOASTED SESAME SEEDS & CUCUMBER (GF)  
PULLED SCHEZWAN CHICKEN, SPRING ONIONS & CRISPY SHALLOTS  
CRISPY CURRIED CAULIFLOWER FLORETS GREEK YOGHURT & POMEGRANATE (V)  
STICKY CHIPOLATA MAPLE & WHOLEGRAIN MUSTARD GLAZE  
PORK BELLY BITES, CHINESE SALT 'N' PEPPER (GF)  
SUNBLUSHED TOMATO & MOZZARELLA ARANCINI (V)

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### COLD

CHICKEN LIVER PATE, SWEET RED ONION JAM  
HAM HOCK CROSTINI & GOLDEN RAISINS  
SMOKED MACKEREL & LEMON CRÈME FRAICHE  
PICKLED BEETROOT & GOATS CHEESE CROSTINI (V)  
TOMATO & GOATS CHEESE PASTRIES (V)  
CURRIED DEVILLED EGGS (V,GF)  
BABY PLUM TOMATO & FETA TARTLETS (V)  
SMOKED SALMON & CREAM CHEESE BLACK ONION CROUTE  
GOATS CHEESE & CARAMELISED PECAN NUT CHEESECAKE (V)  
WHIPPED GREEK FETA, SHORTBREAD & BALSAMIC STRAWBERRIES (V)  
CAESAR SALAD FILO WITH CHICKEN & SMOKED BACON  
PEAR & BLUE CHEESE PASTRY BITES (V)

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## Sharing boards to start

*Creating a relaxed & sociable service, with your guests able to help themselves to our delicious food, whilst creating an ice breaking subject & a more sociable atmosphere for your special day.*

*We'd suggest a selection of 3 FROM TOP SECTION & 3 FROM BOTTOM SECTION.*

CHICKEN LIVER PATE & PORT & RED ONION CHUTNEY

SMOKED MACKEREL PATE WITH CRÈME FRAICHE & HORSERADISH

HAM HOCK STUDDERED WITH APRICOT & HERBS (GF)

HONEY GLAZED CHESHIRE HAM

HAM HOCK CROSTINI, APRICOT CHUTNEY

CHORIZO IN RIOJA REDUCTION OR STICKY HONEY GLAZE

SMOKED SALMON BLINIS, LEMON CREAM CHEESE

APPLE & SAUSAGE ROLLS

STICKY'S COCKTAIL SAUSAGE, MAPLE & MUSTARD CHUTNEY

BEETROOT & GIN SALMON GRAVLAX (GF)

SELECTION OF LOCAL & CONTINENTAL CHEESES

SELECTION OF CONTINENTAL CURED MEATS (GF)



SMOKED PAPRIKA CORN NACHOS, GUACAMOLE & MINTED FETA (V)

LEMON & HERB MARINATED OLIVES (VE)

WHIPPED GOATS CHEESE & SUN BLUSHED TOMATO TARTLETS (V)

BEETROOT & FETA PASTRIES SWIRLS (V)

POPPYSEED & GRUYÈRE PASTRIES TWISTS (V)

SWEET POTATO & CUMIN FALAFEL, ROAST AIOLI (VE,GF)

WHIPPED FETA & ROASTED RED PEPPER TARTLETS (V)

ROAST ONION, CHICKPEA & HERB 'SAUSAGE' ROLL (V)

DEVILLED EGGS, CRISPY SHALLOTS (V)

BOLLICINI & TOMATO SKEWERS, MINT PESTO (V)

VEGETABLE SPRING ROLLS, SWEET PLUM TOMATO DIP (V)

JERK BAKED BUTTERNUT SQUASH, SWEET POTATO & GOATS' CHEESE (V, GF)

HUMMUS LEMON & CORIANDER WITH FLAT BREAD CROUTES (VE, GF)

BEETROOT & MINT CREME FRAICHE (V, GF)

PLUM TOMATO & BASIL SALSA (VE, GF)

BRUSCHETTA & CIABATTA

## OUR DAY TIME FEASTS

*These are some ideas of the foods we love to eat & prepare. We can be extremely flexible to suit your tastes & style:*

*Buffet or platters can be adapted for starters or mains*

## BBQ MENU

BBQ BURGERS SERVED IN A BRIOCHE BUN  
(VEGETARIAN OPTIONS AVAILABLE)

CHOICE OF YOUR TOPPING- MATURE CHEDDAR CHEESE, FRIED ONIONS

GRILLED CHICKEN BREAST  
CHOOSE BBQ, HARISSA OR PIRI PIRI SEASONING

GRILLED FIELD MUSHROOMS WITH GARLIC & HERBS (V,GF)

MINTED LAMB KOFTA, TZATZIKI

BBQ PORK BELLY  
FINISHED WITH A SALT & PEPPER SEASONING, HONEY & MUSTARD GLAZE, OR  
COLA & GINGER BBQ

MARINATED SIRLOIN STEAKS WITH GARLIC, THYME & SOY

TUNA STEAK, FRAGRANT ASIAN STYLE DRESSING

GRILLED HALLOUMI – PLAIN OR WITH A HONEY & LEMON GLAZE (V)

BBQ CONFIT CHICKEN THIGHS- CHINESE SALT'N'PEPPER OR CHIPOTLE BBQ

BBQ SALMON – CHILLI, FENNEL & ORANGE, BROWN SUGAR GLAZE

SLOW COOKED & PULLED MEATS-  
PULLED BEEF CHILLI  
BLACK BEANS & SMOKED PAPRIKA  
COLA & GINGER BBQ PULLED PORK

## BBQ Salads & Sides

BUTTER GLAZED CORN ON THE COB (V)

GARLIC & THYME JACKET MINI POTATO (V)

TUSCAN PANZANELLA, WITH SEASONAL ROASTED & CHARRED VEGETABLES & OLIVES (V)

CRUNCHY RED CABBAGE & CRANBERRY SLAW (V,GF)

COUSCOUS WITH BEETROOT, MINT & FETA CHEESE (V)

SEASONAL POTATOES WITH PESTO & WALNUTS (V,GF)

ROASTED BUTTERNUT, BEETS, PARSNIPS & CELERIAC WITH CRUMBLED GOAT'S CHEESE & CANDIED WALNUTS (V,GF)

SPICED MIXED BEANS & PULSES WITH LIMES, HERBS & CHILLI (VE)

CAPRESE SALAD, TOMATOES, MOZZARELLA, BASIL DRESSING & TOASTED PINE NUTS (V)

TABBOULEH & MIXED BEAN WITH LIME & CORIANDER (VE)

PASTA WITH HONEY & MUSTARD MAYONNAISE (V)

### SAUCES & DIPS

KETCHUP, MAYO, BBQ, GARLIC AIOLI, TZATZIK

## Roast Platters

*Love a good Sunday roast? This is for you!*

### Choice of two meats

Honey Glazed Cheshire Ham

Sage & onion stuffed Turkey breast

Slow roast beef brisket

Honey glazed pork belly & crackling

### Sides & Accompaniments

Thyme & garlic roasties

Honey glazed carrots

Mint buttered seasonal greens

Cheddar glazed cauliflower cheese

Honey glazed Sticky pigs

Yorkshire puddings

Jugs of proper gravy



## Pub Classics

### Starters

PORK AND HERB SCOTCH EGG  
WHOLEGRAIN MUSTARD & ROSEMARY MAYO

PRAWN COCKTAIL MARIE ROSE  
BROWN BREAD & BUTTER

BAKED GARLIC MUSHROOMS  
CREAMED GOATS' CHEESE & HERB CRUMB

WELSH RAREBIT & SMOKED BACON  
SOURDOUGH CROUTES

### Mains

BANGERS & MASH  
CARAMALISED ONION GRAVY

WHITBY SCAMPI & CHIPS  
MINTED MUSHY PEAS & TARTARE SAUCE

CHICKEN TIKKA MARSALA  
BASMATI RICE, NAAN BREAD & DIPS

STEAK & ALE  
CREAMED POTATO, SEASONAL GREENS & PUFF PASTRY

### Desserts

MARMALADE BROWN BREAD & BUTTER PUDDING  
PROPER ENGLISH CUSTARD

STICKY TOFFEE PUDDING  
BUTTERSCOTCH & BISCOFF WHIPPED CREAM

BANANA'S & CUSTARD  
CREME BRULEE, CARAMEL GLAZE

STICKY'S DOUBLE CHOCOLATE BROWNIES  
PEANUT BUTTER FUDGE SAUCE

## Sit Down Menu Samples

### To Start

SMOKED DUCK SALAD, POMEGRANATE DRESSING, CHERRIES & SOURDOUGH CROUTES  
PLUM TOMATOES, CHARRED WATERMELON SALAD, PISTACHIOS & BASIL (VE)  
CLASSIC PRAWN COCKTAIL, BLOODY MARIE ROSE, ICEBERG & BROWN BREAD  
CHICKEN LIVER & TRUFFLE PATE, APPLE & CRANBERRY CHUTNEY, MELBA TOAST  
ROAST TOMATO & PEPPER SOUP, BASIL PESTO CROUTE (VE)  
THAI CHICKEN SKEWERS, PEANUTS, CHILLI & LIME BANG BANG DIPPING SAUCE  
CRISPY GOAT'S CHEESE BON BON, WALDORF SALAD GARNISH  
PRESSED HAM HOCK & HERB, CELERIAC REMOULADE, ROAST MAYO & APPLES  
ROAST BEETROOT & TARRAGON SALAD, WHIPPED MASCARPONE, CANDID WALNUTS & BALSAMIC DRESSING

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### Mains

GARLIC & THYME FREE RANGE CHICKEN BREAST (GF)(GF)  
BUTTER BRAISED POTATO FONDANT, WILTED GREENS, WHITE WINE & TRUFFLE VELOUTE

BEEF SHIN, SLOWLY BRAISED WITH GARLIC, THYME & RIOJA  
HORSERADISH & HERB CRUST, CREAMED PARSNIPS & GLAZED CARROTS

CHARRED HARISSA AUBERGINE STEAK (V)  
ROASTED RED PEPPER, BABY PLUM TOMATO, GNOCCHI & BASIL

HONEY GLAZED PORK BELLY & APPLES  
CABBAGE, CELERIAC & CIDER

CRISPY CURRIED CAULIFLOWER FLORETS (VE)  
COCONUT & SWEET POTATO PUREE & CHILLI

ROAST SEA BASS FILLET  
CHORIZO & BEAN CASSOULET, GREEN BEAN & PARSLEY GREMOLATA

THYME SLOW ROAST BEEF BRISKET  
THYME ROASTIES, SEASONAL GREENS, YORKSHIRE PUDDINGS, ROASTED ROOTS, PROPER GRAVY & HORSERADISH

HONEY & MUSTARD GLAZED CHESHIRE HAM  
THYME ROASTIES, HONEY ROAST CARROTS, BRAISED & SPICED RED CABBAGE, APPLE & MUSTARD GRAVY

LEMON, GARLIC & OREGANO ROAST CHICKEN  
THYME ROASTIES, SEASONAL GREENS, ROAST ROOTS & PIGS IN BLANKETS, CHICKEN STOCK GRAVY

SWEET POTATO, NUT & SEED ROAST (V)  
THYME ROASTIES, SEASONAL GREENS, BRAISED & SPICED RED CABBAGE, TOMATO & PEPPER SAUCE

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### Desserts

ROAST SEA BASS  
RASPBERRY FRANGIPANE TART, WHIPPED VANILLA CREAM & ENGLISH CUSTARD

ETON MESS ROULADE, MERINGUE KISSES & STRAWBERRIES

DARK CHOCOLATE & PRALINE TORTE, SALTED CARAMEL

WHITE CHOCOLATE & MALTESER CHEESECAKE, BAILEYS CREAM

STICKY TOFFEE PUDDING, BUTTERSCOTCH & BISCOFF WHIPPED CREAM

DUO OF CLASSIC SCHOOL PUDDING 'STICKY STYLE'  
BROWN BREAD & BUTTER - DARK CHOCOLATE & ORANGE MARMALADE  
ROLY POLY - STRAWBERRY JAM & VANILLA CUSTARD

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## Street Food CHOOSE 2-3 MAINS

### Street Food Buffet

SMOKED PAPRIKA PAELLA, ROAST PEPPERS & HERBS  
CHORIZO AND CHICKEN

ROAST PEPPER, CHICK PEAS & AUBERGINE PAELLA (V,GF)

CHICKEN SATAY CURRY WITH PINEAPPLE & CORIANDER

AUBERGINE SATAY CURRY WITH PINEAPPLE & CORIANDER (VE,GF)

CRISPY CAULIFLOWER PO'BOY & REMOULADE SAUCE (V)

PULLED BEEF STREET TACOS, BURNT CORN SALSA & TZATZIKI (GF)

BBQ PULLED PORK MAC 'N' CHEESE, CRISPY SHALLOTS

SOY GLAZED CHICKEN WINGS, CHILLI, CORIANDER & LIME AIOLI

SOUTHERN FRIED CHICKEN, SIRACHA & GARLIC AIOLI

CRISPY SALT & PEPPER BEEF OR CHICKEN, LIME, CHILLI & HONEY DRESSING WITH CRISPY SHALLOTS

BBQ PULLED JACKFRUIT BAPS, SMOKED PAPRIKA & BROWN SUGAR (VE)

ROAST PAPRIKA CHICK PEAS & SWEET POTATO TACOS, BURNT CORN SALSA & TZATZIKI (V,GF)

KOREAN PORK BELLY, SESAME SEED & PICKLED RED CABBAGE

ROAST SWEET POTATO & COCONUT CURRY, MANGO, TURMERIC & LIME (VE,GF)

BBQ PULLED PORK BAPS, CARAMELISED APPLE SAUCE

CRISPY CHICKEN PO'BOY SANDWICH & REMOULADE SAUCE

### Sides & Dips

Choose 4 or 5 sides

ASIAN CRUNCHY SLAW, SPRING ONION & GINGER DRESSING

GREEN SALAD, MISO, LEMONGRASS & CHILLI DRESSING

THAI NOODLES, PEANUT, CITRUS & HONEY DRESSING

JASMINE RICE WITH PEAS & LEMONGRASS

MARINATED OLIVES, CROSTINI, ROAST PEPPERS & SUN-BLUSHED TOMATOES

MEXICAN CORN, SOUR CREAM, JALAPENO & CRISPY SHALLOTS

ROAST PADRON PEPPERS & SEA SALT

CHICORY & PEAR SALAD, WALNUTS & MANCHEGO

PATATAS BRAVAS, RICK TOMATO RAGU & CHILLI

ROASTED RED PEPPER & PLUM TOMATO SALAD CITRUS DRESSING

RED CABBAGE & CRANBERRY COLESLAW

LOADED NACHOS, FRESH TOMATO SALSA, CAJUN CHEESE & SOUR CREAM

KATSU MAYO, GINGER BEER BBQ, TZATZIKI, ROAST GARLIC AIOLI OR RANCH

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## PIZZA

*TO BE SERVED AS BUFFET*

### STONE BAKED PIZZA

MOZZARELLA, PLUM TOMATO, OREGANO & OLIVE OIL

### TOPPINGS – *We suggest choice of three*

CLASSIC PLUM TOMATO & PESTO (V)

PEPPERONI, PLUM TOMATO & CHILLI

BLUE CHEESE, SPINACH & MUSHROOMS (V)

GOATS CHEESE & CARAMELISED RED ONION (V)

KATSU CHICKEN, CHILLI & SPRING ONION

SCHEZWAN CHICKEN & ROAST RED PEPPER

ROAST CAULIFLOWER, FETA & HAZELNUTS (V)

### Salads & Sides

TRUFFLE MAC N CHEESE WITH A PARMESAN CRUST  
WITH GARLIC MUSHROOMS OR PULLED HAM HOCK.

GARLIC TEAR & SHARE BRIOCHE BAKE, JALAPENO'S & MOZZARELLA (V)

SUN BLUSHED TOMATO & MOZZARELLA CAPRESE (V,GF)

TUSCAN PANZANELLA, OLIVES & SEASONAL CHARRED VEGETABLES (V)

LEMON OLIVES, TOMATO & BASIL SALSA, CROSTINI (V)

WHITE CABBAGE & WHOLEGRAIN MUSTARD COLESLAW (V)





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## Hog Roast

*Choose 4 or 5 from our sides and dip section*

### HOG ROAST & THE TRIMMINGS

12-HOUR SLOW COOKED PULLED PORK & JUICES OR WHOLE ROAST PIG

BBQ PULLED JACKFRUIT, SMOKED PAPRIKA & BROWN SUGAR (VE)

### SERVED WITH

SAGE & ONION STUFFING, BAPS & APPLE SAUCE

THYME & GARLIC ROAST POTATOES

RED CABBAGE COLESLAW

## Kebabs

*Choose 4 or 5 from our sides and dip section*

### SERVED IN SOFT KHOBEZ WRAPS

### CHOICES OF MEAT-

SCHEZWAN STYLE CHICKEN

ROAST CAULIFLOWER, HARISSA & POMEGRANATE (VE)

SALT & PEPPER CHICKEN

CHICKEN, GARLIC, LEMON & HERBS

MOO PING - THAI STYLE PORK

SOY BLACK PEPPER BEEF

SALT ROASTED AUBERGINE, BELL PEPPERS AND ONIONS (VE)

PULLED PORK AND BBQ DRESSING

## Salads & Sides - *We suggest 4 choices*

BUTTER GLAZED CORN ON THE COB (V,GF)

GARLIC & THYME JACKET MINI POTATO (V,GF)

TUSCAN PANZANELLA WITH SEASONAL ROASTED & CHARRED VEGETABLES & OLIVES (V)

CRUNCHY RED CABBAGE & CRANBERRY SLAW (V)

COUSCOUS WITH BEETROOT, MINT & FETA CHEESE (V)

SEASONAL POTATOES WITH PESTO & WALNUTS (V)

ROASTED BUTTERNUT, BEETS,

ROASTED BUTTERNUT, BEETS, PARSNIPS & CELERIAN

WITH CRUMBLD GOAT'S CHEESE & CANDID WALNUTS (V,GF)

PASTA WITH HONEY & HONEY MUSTARD MAYONNAISE (V)

### SAUCES & DIPS

KETCHUP, MAYO, BBQ, GARLIC AILOI, TZATZIKI

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## Afternoon Tea

### CLASSIC FINGER SANDWICHES

Choose 4

SMOKED SALMON & LEMON CREAM CHEESE  
PASTRAMI WITH PICKLES  
MAPLE & MUSTARD GLAZED HAM  
CUCUMBER & MINT  
FREE RANGE EGG & CRESS  
CHICKEN & BACON  
MATURE CHEDDAR AND PICKLE  
TUNA & CUCUMBER  
HONEY & MUSTARD GLAZED HAM  
PRAWN & MARIE ROSE  
ROAST BEEF & HORSERADISH  
ROASTED VEGETABLES & PESTO CREAM CHEESE

### SELECTION OF SAVOURIES

Choose 3

HAM HOCK & GOLDEN RAISINS, CIABATTA CROSTINI  
SMOKED MACKEREL & LEMON CREME FRAICHE BRUSCHETTA  
ROASTED RED PEPPER HUMMUMS & CRUDITES (VE)  
FETA CHEESE & BROCCOLI TARTLETS (V)  
PORK & HERB SCOTCH EGGS  
CAMELISED RED ONION & HERB SAUSAGE ROLL  
GOATS CHEESE FILO PARCEL (V)  
GOATS CHEESE & RED ONION CHEESECAKE (V)  
SWEET POTATO & CUMIN FALAFEL, ROAST AIOLI (VE,GF)  
WHIPPED FETA & ROASTED RED PEPPER TARTLETS (V)  
ROAST ONION, CHICK PEA & HERB 'SAUSAGE' ROLL (V)  
DEVILLED EGGS, CRISPY SHALLOTS (V)  
WHIPPED GOATS CHEESE & SUN-BLUSHED TOMATO TARTLETS (V)  
BEETROOT & FETA PASTRY SWIRLS (V)  
POPPYSEED & GRUYERE PASTRY TWISTS (V)

### MINI PASTRIES & DESSERTS

Please choose 4

GLAZED LEMON TARTS  
RICH DARK CHOCOLATE TORTE  
STRAWBERRY SHORTCAKES  
LEMON & POPPY SEED DRIZZLE CAKE  
WHITE CHOCOLATE PROFITEROLES  
TREACLE TART & CLOTTED CREAM  
BANANA WHITE CHOCOLATE CUPCAKES  
CHERRY BAKWELL SLICE  
WHITE CHOCOLATE & BISCOFF ROCKY ROAD  
STRAWBERRY CUSTARD TARTS  
DARK CHOCOLATE & BLUEBERRY MUFFIN  
CAPPUCINO & MASCARPONE  
MINI VICTORIA SPONGE  
MANCHESTER TART  
RED VELVET & MASCARPONE FROSTING

### HOME BAKED SCONES

PLAIN  
RAISIN OR CRANBERRY ORANGE  
  
SERVED WITH  
WHIPPED JERSEY CLOTTED CREAM  
STRAWBERRY PRESERVE



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## Sweet Inspiration

SELECTION OF OUR FAVOURITE SOFT BAKED COOKIES:

DARK CHOCOLATE & ORANGE

WHITE CHOCOLATE & CRANBERRY

MILK CHOCOLATE & PEANUT BUTTER

STICKY'S ULTIMATE CHOCOLATE BROWNIE

PASSIONFRUIT & WHITE CHOCOLATE CHEESECAKE

WHITE CHOCOLATE & SALT CARAMEL PROFITEROLES

TIRAMISU, ESPRESSO & BAILEYS

MORELLO BLACK FOREST TRIFLE POT

GLAZED LEMON TARTS

RICH DARK CHOCOLATE TORTE

LEMON & POPPY SEED DRIZZLE CAKE

TREACLE TART & CLOTTED CREAM

STRAWBERRY ETON MESS VANILLA CHEESECAKE

BANANA WHITE CHOCOLATE CUPCAKES

CHERRY BAKEWELL SLICE

WHITE CHOCOLATE & BISCOFF ROCKY ROAD

STRAWBERRY CUSTARD TARTS

DARK CHOCOLATE & BLUEBERRY MUFFIN

CAPPUCCINO CUPCAKES & MASCARPONE FROSTING

MINI VICTORIA SPONGE

DARK CHOCOLATE & NUTELLA FILLED PROFITEROLES

MANCHESTER TART

RED VELVET & MASCARPONE FROSTING

LOVE CHEESE? OUR WEDDING CHEESE CAKES ARE PERFECT!

*ARTISAN CHEESE BOARDS OR TIERED CAKES CAN BE CREATED BESPOKE FROM A WIDE RANGE OF ARTISAN CHEESES AVAILABLE TO US TO SUIT YOUR TASTES - GARNISHED AND DRESSED, ACCOMPANIED BY A SELECTION OF HOMEMADE CHUTNEYS, PICKLES & FRUITS*



THESE ARE JUST A FEW TO CHOOSE FROM BUT INSPIRE US IF YOU HAVE SOMETHING DIFFERENT

## EVENING CELEBRATIONS

### STREET FOOD VIBES – CHOICE IS YOURS

*CHOOSE ONE OR PLENTY!*

SOY GLAZED CHICKEN WINGS, CHILLI, CORIANDER & LIME AIOLI

SOUTHERN FRIED CHICKEN, SIRACHA & GARLIC AIOLI

SWEET POTATO SLIDERS, BALSAMIC TOMATO CHUTNEY & FRIES (V)

BBQ PULLED JACKFRUIT BAPS, SMOKED PAPRIKA & BROWN SUGAR (VE)

ROAST PAPRIKA CHICKEN PEAS & SWEET POTATO TACOS, BURNT CORN SALSA & TZATZIKI (V,GF)

KOREAN PORK BELLY, SESAME SEED & PICKLED RED CABBAGE

BBQ PULLED PORK BAPS, CARAMALISED APPLE SAUCE

CRISPY CHICKEN PO'BOY SANDWICH & REMOULADE SAUCE

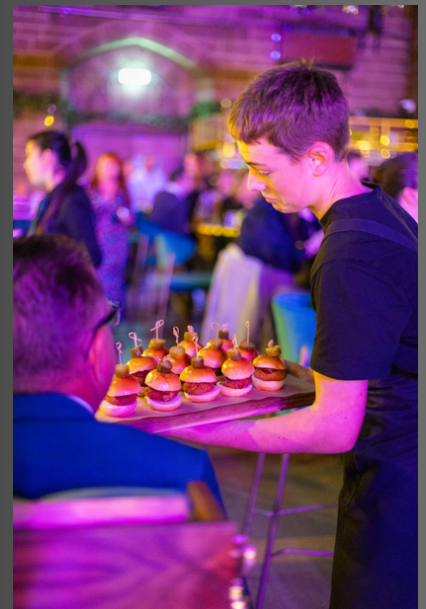
PANKO FISH GOUJONS, SKIN ON FRIES, MINTED MUSHY PEAS OR KATSU MAYO

BURGER SLIDERS, STICKY'S BURGER SAUCE, SKIN ON FRIES & COLESLAW

'STICKY' CUBANO SLOW ROAST PORK, SWISS CHEESE, PICKLES & ROAST GARLIC AIOLI

CRISPY CAULIFLOWER PO'BOY & REMOULADE SAUCE (V)

PULLED BEEF STREET TACOS, BURNT CORN SALSA & TZATZIKI (GF)



## EVENING CELEBRATIONS

### STONE BAKED PIZZA

*MOZZARELLA, PLUM TOMATO, OREGANO & OLIVE OIL*

#### TOPPINGS

CLASSIC PLUM TOMATIO & PESTO (V)

PEPPERONI, PLUM TOMATO & CHILLI

BLUE CHEESE, SPINACH & MUSHROOMS (V)

GOATS CHEESE & CARAMELISED RED ONION (V)

KATSU CHICKEN, CHILLI & SPRING ONION

SCHEZWAN CHICKEN \* ROAST RED PEPPER

ROAST CAULIFLOWER, FETA & HAZELNUTS (V)

#### SIDES & DIPS

CAPRESE SALAD, TOMATOES, MOZZARELLA, BASIL & TOASTED PINE NUTS (V)

WHITE CABBAGE & WHOLEGRAIN MUSTARD COLESLAW (V)

ROAST GARLIC AIOLI, GINGER BEER BBQ, RANCH

## EVENING CELEBRATIONS

### HOG ROAST AND TRIMMINGS

12 HOUR SLOW COOKED PULLED PORK & JUICES

BBQ PULLED JACKFRUIT BAPS  
SMOKED PAPRIKA & BROWN SUGAR (VE)

SERVED WITH

SAGE & ONION STUFFING, BAPS & APPLE SAUCE

THYME & GARLIC ROAST POTATOES

RED CABBAGE COLESLAW

### KEBABS

SERVED IN SOFT KHOBEZ WRAPS

CHOICES OF MEAT:

SCHEZWAN STYLE CHICKEN

ROAST CAULIFLOWER, HARISSA & POMEGRANATE (VE)

SALT & PEPPER CHICKEN

CHICKEN, GARLIC, LEMON & HERBS

MOO PING - THAI STYLE PORK

SOY BLACK PEPPER BEEF

SALT ROASTED AUBERGIN, BELL PEPPERS AND ONIONS (VE)

PULLED PORK AND BBQ DRESSING

### SIDES & DIPS

COLESLAW, TOMATOES, RED ONIONS & GEM LETTUCE

GARLIC AIOLI, SIRACHA & TZATZIKI

## EVENING CELEBRATIONS

DIRTY FRIES – CAN BE ADDED TO ANY OF THE ABOVE SECTIONS AS EXTRA

SEASONED SKIN ON FRIES, WE HAVE A CHOICE OF OUR FAVOURITE TOPPINGS OR LET US KNOW YOURS!

CHINESE SALT & PEPPER, ROAST PEPPERS & ONIONS (VE)

CHEESE, CAJUN & JALAPENOS (V)

STICKY KOREAN CHICKEN, CHILLIS & BLUE CHEESE MAYO

STICKY PORK, BBQ, CHEESE & CRISPY SHALLOTS

### SAVING THE BEST TILL LAST!!!!

## DIRTY HASH BROWNS

CAJUN CHEESE & JALAPENOS (V)

BBQ, CRISPY ONIONS, AMERICAN MUSTARD & CHEESE (V)

BURNT ENDS CHILLI, NACHO CRUMB & SALSA

LET'S  
GET  
PLANNING

Tick catering off your list with Sticky Sausage

## EVENING CELEBRATIONS

SEASONED SKIN ON FRIES, WE HAVE A CHOICE OF OUR FAVOURITE TOPPINGS OR LET US KNOW YOURS!

CHINESE SALT & PEPPER, ROAST PEPPERS & ONIONS (VE)

CHEESE, CAJUN & JALAPENOS (V)

STICKY KOREAN CHICKEN, CHILLIS & BLUE CHEESE MAYO

STICKY PORK, BBQ, CHEESE & CRISPY SHALLOTS

## DIRTY HASH BROWNS

CAJUN CHEESE & JALAPENOS (V)

BBQ, CRISPY ONIONS, AMERICAN MUSTARD & CHEESE (V)

BURNT ENDS CHILLI, NACHO CRUMB & SALSA