



SMOKED & GRILLED MENU

**FEASTING STYLE
or
BUFFET STYLE**

**VEGAN - GF - VEGETARIAN
OPTIONS AVAILABLE**

CANAPÉS

VEGETARIAN & VEGAN

Crushed Avocado with Red Pepper Salsa (V & VE)

Humous, Black Olive & Sun-dried Tomato (V & VE)

Caramelised Red Onion & Goats Cheese(V)

Roasted Peppers & Feta(V)

Grilled Halloumi & Med Veg (V)

MEAT & FISH

Mini Yorkshire Puddings with Stag & Doe Smoked Beef Brisket

Gorgonzola Cream Cheese, Crispy Bacon & Maple Syrup

Brie, Prosciutto & Cranberry

Smoked Salmon with Cream Cheese



LUXURY APPETISERS

Capresé Bamboo Skewers

Bocconcini balls, plum tomatoes served with homemade fresh nut free pesto served on bamboo skewers with Balsamic glaze dip.

Vegan Sundried Tomato & Basil Pinwheel Skewers

With vegan mayo

Feta & Watermelon Skewers

With a drizzle of balsamic dip

Stag & Doe Meatball Skewers

Scottish Balls

McSweens Haggis Bon Bon with a Swede purée

Yankie Balls

with a Bourbon BBQ Sauce

Firecracker Balls

with a Chilli & Lime Hot Sauce

Ragu Balls

with a Tomato & Basil Sauce

Hoisin Balls

with a Hoisin Sauce

Jerk Pork Balls

with a Jerk Sauce

Sweet & Sour Balls

With a Sweet & Sour Sauce

Greek Lamb Balls

with a Tzatziki Sauce



LUXURY APPETISERS

Stag & Doe Arancini Balls served on Bamboo Skewers

*Wild Mushroom & Garlic with a Smear of Homemade Fresh Nut free Pesto.
Ham Hock & Pea with a Smear of Pea puree.
Smoked Salmon & Chives with a Smear of Cream Cheese.
Brie & Prosciutto with a Smear of Cranberry.*

Stag & Doe Chicken Bamboo Skewers

Served with your choices of marinade or sauce

*BBQ Sauce
Jerk Sauce
Peri Peri Sauce
Chimichurri Sauce
Thai Green Sauce
Teriyaki Sauce
Honey & Mustard Sauce
Sweet Chilli Sauce
Homemade Fresh Nut Free Pesto Sauce*

Honey Glazed Butcher Chipolata Skewers

With roasted sesame seeds

Grilled Gyoza skewers

Choice of Pork, Chicken or Vegetarian with a sweet chilli dip.

Sweet Chilli Prawn Bamboo Skewers

Scottish Salmon Bamboo Skewers

*Served with a choice of
Sweet Chilli Sauce
Teriyaki Sauce
Wasabi*



NEW GRAZING BOARD STARTERS

RAINBOW GRAZING PLATTER

Mixed Julienne Peppers, Carrot sticks, Cherry tomatoes, Homemade hummus dip/beetroot infused Hummus, Fresh Rustic sourdough bread, Bread sticks balsamic & olive oil dip.

Add Bowl of Marinated olives £

Add Charcuterie Meats £

Add Cream Cheese Stuffed Peppadew Peppers £

Add Homemade Babaganoush (Aubergine) £

LUXURY GRAZING PLATTERS

ANTI PASTI GRAZING PLATTERS

with Rustic Breads and Olive oil & Balsamic Dip

Cured Meats, Olives, Sun Blushed Tomatoes, Grilled Courgettes with Torn Mozzarella Balls topped with Fresh rocket

VEGGIE & VEGAN ANTI PASTI GRAZING PLATTERS

with Rustic Breads and Olive oil & Balsamic Dip (V & VE)

Spinach leaves, Artichoke Hearts, Sun Blushed Tomatoes, Roasted Courgettes, Fire Roasted Peppers, Olives topped with Fresh Rocket Leaves.

(Vegetarians would be served boards with torn Mozzarella)



SMOKED & GRILLED FEASTING PLATTERS

MEAT & FISH PLATTERS

(Other Meat & Fish options are available)

STAG & DOE SMOKED BEEF BRISKET

STAG & DOE SMOKED MOROCCAN LAMB TAGINE

STAG & DOE SMOKED PORK BELLY

STAG & DOE SMOKED BBQ PULLED PORK

LAMB KOFTA KEBABS

with a drizzle of Tzatziki

TERIYAKI SALMON WITH TERIYAKI VEG SLAW (F)

BUTTERFLIED CHICKEN BREAST

with a choice of marinades & sauces

BBQ - PERI PERI - SWEET & SOUR

TOMATO & BASIL - JERK - SWEET CHILLI SAUCE



SMOKED & GRILLED FEASTING PLATTERS

VEGETARIAN & VEGAN

(Other Veggie & Vegan options are available)

SMOKED TERIYAKI TOFU
WITH TERIYAKI VEG SLAW

CHARGRILLED AVOCADOS
WITH ROASTED RED PEPPER SALSA

CHARGRILLED HALLOUMI & VEG STACK

*LAYERS OF SUMPTUOUS CHARGRILLED VEGETABLES TOPPED WITH
GREEK HALLOUMI DRIZZLED WITH OUR HOMEMADE RED PEPPER
COULIS*

HOMEMADE FALAFEL

WITH HOMEMADE CUCUMBER RIATA

SEITAN STEAK

WITH CHOICE OF MARINADE OR SAUCE

BBQ PULLED JACKFRUIT



SIDES & SALADS

STAG & DOE GARLIC & ROSEMARY ROASTIES

STAG & DOE CREAMY POTATO SALAD

STAG & DOE CREAMY SLAW

FRAGRANT JAMAICAN RICE SALAD - SERVED COLD

MOROCCAN INSPIRED COUS COUS SALAD

ROASTED VEG COUS COUS SALAD

PESTO PASTA SALAD

GREEK SALAD

MIXED LEAVES, FETA, RED ONION, OLIVES, CHERRY TOMATOES

HEIRLOOM TOMATO SALAD

HEIRLOOM TOMATOES, PEARL BARLEY WITH POMEGRANATE SEEDS & FRESH MINT

MIXED LEAF SALAD

SIMPLE LEAFY SALAD WITH A HONEY & MUSTARD DRESSING

TABBOULEH SALAD

CUCUMBER, TOMATO, BULGAR WHEAT WITH FRESH MINT & CURLY PARSLEY

ROASTED TOMATO BULGAR WHEAT SALAD

ROASTED TOMATO, RED ONION, BULGAR WHEAT WITH CORIANDER & TOASTED CUMIN SEEDS

STAG & DOE PASTA SALAD (MAYO BASED)

WITH CUCUMBER, CHERRY TOMATOES, SWEETCORN & DICED PEPPERS

STAG & DOE TUNA NIÇOISE SALAD

TUNA FLAKES, MIXED LEAVES, BLACK OLIVES, GREEN BEANS, CHERRY TOMATOES & HARD BOILED FREE RANGE EGG DRESSED WITH OLIVE OIL



DESSERTS

**HOMEMADE TRIPLE CHOCOLATE GOOEY CHOCOLATE
BROWNIES OR BLONDIES (V)**

HOMEMADE LEMON POSSET

HOMEMADE SELECTION OF TARTS

LEMON,
CHOCOLATE,
SALTED CARAMEL

HOMEMADE SHARING STYLE PAVLOVA
WITH FRESH DOUBLE CREAM & SUMMER FRUITS

HOMEMADE LEMON MERINGUE PIES

HOMEMADE FRUIT TARTS

RASPBERRY
STRAWBERRY
BLACK GRAPE,
CARAMELISED PINEAPPLE

HOMEMADE DELICES

COFFEE & BELGIAN CHOCOLATE
RASPBERRY, VANILLA & WHITE CHOCOLATE
MANGO & PASSIONFRUIT
SALTED CARAMEL & HONEYCOMB

HOMEMADE PANNA COTTA

MIXED FRUITS OF THE FOREST
PINEAPPLE, RUM & RAISIN
VANILLA
SALTED CARAMEL & DARK CHOCOLATE



EVENING SNACKS

Wood Fired Pizzas

3-4 Selections inc special pizzas to mark the occasion

Mini Brioche Beef Slider Burgers with Gherkin & American cheese

Served with a Selection of Condiments

BBQ Pulled Pork Rolls

SMOKED & ROASTED CARVED MEAT ROLLS

*A SELECTION OF MEATS OF YOUR CHOICE
WITH CONDIMENTS IN FRESH BAKER ROLLS*

Wood Fired Bacon Rolls

Served with a Selection of Condiments

Grilled Halloumi Wraps with Med Veg & Tzatziki

Creamy Homemade Mac 'n' Cheese

Grilled Chicken Fajita Wraps



PIZZA MENU

MARGHERITA

San Marzano tomato base and Mozzarella

THE HERBIVORE

San Marzano tomato base, Mozzarella, Mixed bell pepper, Mushrooms, Sliced Black olives.

THE SAINT

San Marzano tomato base, Caramelised Onion, Goats Cheese, Spinach Leaves.

THE GENOA

San Marzano tomato base, Mozzarella, Homemade nut free Pesto, Sun blushed Tomatoes and Olives.

PEPPERONI

San Marzano tomato base, Mozzarella and Pepperoni Slices.

RUSTIC HAM AND MUSHROOM

San Marzano tomato base, Mozzarella, Ham, Mushroom.

SURFERS PARADISE

San Marzano tomato base, Mozzarella, Ham, Pineapple.

THE CARNIVORE

San Marzano tomato base, Mozzarella, Pepperoni Slices, Chorizo and Ham.

THE DIAVOLA

San Marzano tomato base, Mozzarella, Spice Pepperoni slices, Roquito Chillies.

THE QUATTRO

San Marzano tomato base or Garlic oil base, Mozzarella, Parmesan, Brie and Stilton.

Gluten free and Vegan Options Available

