Canape Selection

Served amongst your guests during your drinks reception

Pricing when requested is based on approx. 60 persons
Although other amounts can be quoted accordingly

Choose any 3 **from £6.95 + VAT per person**

Choose any 4 **from £8.25 + VAT per person**

Choose any 5 **from £9.65 + VAT per person**








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From the Land and Sea

Mini Chicken, Leek and Bacon Pie with Cheddar Mash

Cottage Pie with Horseradish Mash and Crispy Shallots

Honey Glazed Chorizo Sausages with Sesame

Smoked Salmon Arancini

Mini Southern Fried Chicken Burger

Little Big Mac

Smoked Haddock and Parmesan Gougère

Salt and Pepper Tempura Prawn

Chicken Liver Parfait on Toasted Brioche with Raisin Chutney

Vegan and Gluten Free

Savoury Smoked Applewood Scone with Caramelised Onion Chutney

Falafel with Blush Tomato and Hummus

Sweet Potato, Chickpea and Apricot Bon Bon with Carrot and Ginger Relish

Mini Onion Bhaji with Mango Chutney

Vegetarian

Whipped Brie, Golden Raisin Compote, Granny Smith and Celery Tart

Blush Tomato and Soft Cheese Tart with Basil Pesto and Balsamic Caviar

Sweet Potato, Chickpea and Apricot Bon Bon with Carrot and Ginger Relish



Hi Olive Tree

“You guys were so amazing, thank you for everything!
The food was delicious on the day just as it was at the tasting and all our guests loved it! Thank you! I have to thank you personally for being so lovely, easy to talk to, accommodating of my requests, and responding to all communication quickly.
You were fantastic!!
Peter and I will always be thankful to you and your team for perfecting what was our top priority- feeding our guests delicious food on our wedding day.
Thank you thank you thank you Take care”
Best wishes, Basma

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Our Formal Menus

The Guide Pricing on all the formal menus is based on approx. 60 persons and on one option per course. All other numbers can be catered for and quoted accordingly.

Dishes can be mixed across various menus if required for a bespoke quote.

All allergy requirements can also be catered for separately.

Potato and Vegetable accompaniments can be changed on request.
For example Dauphinoise potato can be served with any dish should you require an alternative option.
All Menu pricing once quoted will include, staff, cutlery and crockery.

Linen and depending on venue/location any ancillary equipment required will be discussed in advance and quoted separately on request.

"In particular we really appreciated how you listened to our requirements and did such a great job in creating a bespoke menu for us"

Best wishes Zara & Tom



"Hello Olive Tree

Just a quick email to thank you and the whole team at Olive Tree. Honestly so many people have commented how AMAZING the food was!! From the canapes to the full meal, and even the pizza and pasta in the evening, everything was so beautifully presented and well served. I don't have the words to thank you, all your hard work in the lead up to the event, helping us select the menu, and everything you did on the day. We are so overwhelmed and can't thank you enough. Thank you a million times" Lauren & Lewis

From £47.95

(£57.54 inc. vat)

"Now we are back from our honeymoon, we just wanted to say thank you so much for everything at our wedding. We were absolutely blown away with the food, and we have had some many emails and messages about how good it was, best wedding food ever!" You've made the whole process so easy, so thank you from the bottom of our hearts for contributing to our day being absolutely perfect!" Abbie and Matt



"Apple Flapjack Crumble Pie"

Starters

Soup……..Choose From:
Tomato and Basil, Leek, Spring Onion and Potato, Roasted Butternut Squash, Vegetable and Pearl Barley Broth, Pea, Mint and Pulled Ham or Try our Gazpacho with Focaccia Croutons

Chicken Liver Parfait
with Caramelised Red Onion and Grape Chutney and Toasted Focaccia

Mozzarella, Tomato and Basil Bruschetta (v)
Mini Mozzarella Balls, Tomato, Rocket and Basil served with Rosemary Bruschetta

Teriyaki Glazed Chicken
with Asian Salad, Lemon Grass, Ginger and Coriander Dressing



"Leek and Potato Soup"

Mains

Chicken with Dauphinoise
Oven roasted supreme of Chicken, served with a Stack of Creamy Dauphinoise Potato, Honey Glazed Carrots Steamed Green Beans and Red Wine Jus

Roast Beef
with Carrot and Swede Mash, Beef Fat Roast Potatoes, Parsnips, Steamed Green Beans Yorkshire Pudding, Green Beans and Rich Roasting Gravy

Two Little Pigs
Slow Cooked Crispy Pork Belly, Pork and Leek Sausage, with Caramelised Onion and Chive Mased Potato, Glazed Carrot, Steamed Tenderstem Broccoli and Red Wine Jus

Hand Crafted Roast Squash and Caramelised Onion Pie (Vg, V)
with Creamy Mash Potato, Seasonal Vegetables



"Chicken Dauphinoise"

Desserts

Sticky Toffee Pudding
Our own recipe of moist Date Sponge served with a rich Toffee Sauce, and Clotted Cream Ice Cream

Apple and Flapjack Crumble Pie
Sweet Pastry Tart with Caramel Apple Compote, Topped with Flapjack Crumble and Served with Vanilla Ice Cream and Crème Anglaise

Cheesecake
Baked Vanilla New York Cheesecake with Strawberry Compote and Vanilla Bean Sour Cream

Lemon Drizzle Pudding
with Vanilla Ice Cream, Custard and Fresh Raspberries

From £52.95

(£63.54 inc. vat)

'The most amazing wedding food' this is what we have been hearing from all our guests! The dauphinoise were divine but the fish and chip bar stole the show!" The whole team were fantastic and so easy to work with, fully trusted them with our wedding day-thank you! Mr and Mrs Mcgeever



"Lemon Tart"

Starters

Smoked Salmon Cheesecake
with Rocket, Parmesan and Pickled Cucumber Salad

Confit Chicken and Pulled Ham Terrine
with Carrot and Ginger Relish and Toasted Focaccia

Caramelised Onion and Goats Cheese Tart
With Soft Herb Crème Fraiche and Lambs Leaves

Mezze Sharing
Roast Chorizo in Honey, Sweet Potato Falafel, Olives, Tabbouleh and Artisan Breads

Mains

Harissa and Honey Glazed Salmon
Moroccan Spiced Butternut Squash Salad, Summer Bean Cous Cous, Tahini and Pomegranate

Spiced Lamb Rump
With Warm Anya Potato, Roast Celeriac and Green Bean Salad, Caramelised Cauliflower Puree, Pickled Mustard Seed and Red Wine Sauce

Sticky Beef
24hr Braised Beef Feather Blade, Champ Potato, Seasonal Vegetables and a Rich Rioja and Redcurrant Jus

Chicken Wrapped in Prosciutto
with Potato Rosti, Confit Baby Carrot, Buttered Kale, white Wine and Parsley Sauce

Desserts

Lemon Tart
With Meringue, Seasonal Berries, Crème Anglaise and Raspberry Gel

Belgian Chocolate Brownie
Choose From: Ferrero Rocher, Oreo or Biscoff Belgian Chocolate Brownie served Warm with Cheshire Farm Vanilla Pod Ice Cream

Eton Tidy
White Chocolate, Strawberry and Clotted Cream Mousse, Meringue. Strawberry Compote and Cheshire Farm Raspberry Ripple Ice Cream

Belgian Chocolate Delice
70% Belgian Chocolate, Cheshire Farm Mint Choc Chip Ice Cream and Cocoa Nib Tuille



"Goat's Cheese Tart"



"Sticky Beef"

From £57.65

(£69.18 inc. vat)

Starters

Prosciutto, Pesto and Asparagus Salad
Prosciutto Ham, Grilled Asparagus, Oven Roasted Tomato and Pecorino Shavings with a Rocket, Pesto, and Balsamic Caviar

Whipped Goats Cheese and Beetroot Salad (v)
With Spiced Pear Chutney, Candied Walnuts and Balsamic Pearls

Baked Camembert (v)
Oven Baked Served with Rosemary Focaccia and Caramelised Onion and Grape Chutney

Oriental Hoi Sin Duck
Shredded Roasted Duck in Plum Sauce Crispy Wonton, Spring Onions, Cucumber and Hoi Sin



"Oriental Hoi Sin Duck"

Mains

Smoked Chicken with Pancetta
Smoke Infused Roast Chicken Breast, Crispy Pancetta, Buttered Sprouts and Chestnut Mushrooms, Sticky Red Cabbage, Crispy Kale and Red Wine Sauce

Sticky Beef Feather Blade
16 hour Slow Cooked with Triple Cooked Chips, Creamed Portobello Mushroom Tart, Confit Plum Tomato, Red Onion Puree and a Rich Red Wine Gravy

Roast Cod and Mussel Paella
With Chorizo and Fire Roasted Peppers

Duo of Roast Sirloin and Glazed Beef
Roast Sirloin, Slow cooked Beef Feather Blade with Black Cabbage, Chestnut Mushroom, Caramelised Onion Puree, Beef Fat Potatoes with Truffle and Parmesan, Red Onion Marmalade and Beef Jus



"Smoked Chicken"



"Crème Brulee"

Desserts

Vanilla Crème Brulee
With Lemon Shortbread and Fresh Raspberries

Summer Nights Assiette
Lemon Meringue Pie, Strawberry and Lime Mousse, Sticky Lemon Pudding and Cheshire Farm Eton Mess Ice Cream

Winter Nights Assiette
Belgian Chocolate and Pear Tart, Sticky Toffee Pudding, Salted Caramel Bavarois and Cheshire Farm Stem Ginger Ice Cream

Pavlova
Homemade Meringue, Raspberry Ripple Ice Cream, Berry Compote and Chantilly Cream

"Hi Olive Tree Team,
Wanted to message and say a HUGE thank you for our food and catering on Saturday. Everyone commented how great the food was and you were all so lovely, friendly and attentive to our guests. We're still reminiscing about how amazing the day was
Thanks again
Erin and Dave a.k.a Mr and Mrs Morris"

Themed Set

From £47.00

(£56.40 inc. vat)

We have put together some classic set menus for those looking for something a little different.
All menus can be adapted to suit dietary requirements and alternative options for vegan and vegetarians can be discussed and offered
Please enquire…..

Italian

Starter

To Share

Burrata Cheese, Blush Tomatoes, Olives and Sliced Meats. Selection of Baked Breads

Main Course

Chicken Cacciatore

Roasted New Potatoes, Butternut Squash with Pancetta, and Steamed Green Beans

Dessert

Tiramisu

Individual Coffee and Marsala Soaked Tiramisu with Mascarpone Cream and Chocolate

French

Starter

Classic French Onion Soup

with Gruyere Crouton

Selection of Baked Breads

Main Course

Beef Bourguignon

Slow Cooked Daube of Beef Feather Blade Smoked Pancetta, Caramelised Onions, Chestnut Mushrooms, Creamy Mash and Buttered French Beans

Dessert

Tarte au Citron

Lemon Tart with Vanilla Ice Cream and Seasonal Berries



"Your Own Roast"

Best of British

Sharing Starter

Pate, Carrot and Ginger Chutney, Breads, Honey Glazed Sausages, Watercress, Stilton and Blue Cheese Salad

Your own Roast

(Served family style at your tables)

Choose 1 x Meat (please enquire if you want more)

Roast Chicken Breast, Roast Pork, Roast Beef, Roast Gammon, Roast Turkey Breast.

All served With Roast Potatoes cooked in Beef Dripping, Yorkshire Pudding, Gravy

Then…..

Choose 3 From- Buttered New Potatoes, Carrot and Swede Mash, Steamed Green Beans,
Steamed Broccoli, Sticky Red Cabbage, Cauliflower Cheese, Honey and Rosemary Roasted Parsnips, Roasted Root Vegetables, Buttered Carrots

Desserts

Choose 2 From - Apple and Blackberry Crumble with Custard. Lemon & Blueberry Posset, Sticky Toffee Pudding and Toffee Sauce and Vanilla Ice Cream. Eton Mess, Bakewell Tart, English Trifle.

Themed Set
From £47 + vat

We have put together some classic set menus for those looking for something a little different.
All menus can be adapted to suit dietary requirements and alternative options for vegan and vegetarians can be discussed and offered
Please enquire…..

Italian

Starter

To Share
Buratta Cheese, Blush Tomatoes, Olives, and Sliced Meats
Selection of Baked Breads

Main Course

Chicken Cacciatore
Roasted New Potates, Butternut Squash with Pancetta, and Steamed Green Beans

Dessert

Tiramisu
Individual Coffee and Marsala Soaked Tiramisu with Mascarpone Cream and Chocolate

French

Starter

Classic French Onion Soup
with Gruyere Crouton

Selection of Baked Breads

Main Course

Beef Bourguignon
Slow Cooked Daube of Beef Featherbalde, Smoked Pancetta, Caramelised Onions, Chestnut Mushrooms, Creamy Mash and Buttered French Beans

Dessert

Tarte au Citron
Lemon Tart with Vanilla Ice Cream and Seasonal Berries



"Your Own Roast"

Best of British

Sharing Starter

Pate, Carrot and Ginger Chutney, Breads, Honey Glazed Sausages, Watercress, Stilton and Blue Cheese Salad

Your own Roast

(Served family style at your tables)
Choose 1 x Meat (please enquire if you want more)
Roast Chicken Breast, Roast Pork, Roast Beef, Roast Gammon, Roast Turkey Breast.
All served With Roast Potatoes cooked in Beef Dripping, Yorkshire Pudding, Gravy
Then…..
Choose 3 From- Buttered New Potatoes, Carrot and Swede Mash, Steamed Green Beans,
Steamed Broccoli, Sticky Red Cabbage, Cauliflower Cheese, Honey and Rosemary Roasted Parsnips, Roasted Root Vegetables, Buttered Carrots

Desserts

Choose 2 From - Apple and Blackberry Crumble with Custard. Lemon & Blueberry Posset, Sticky Toffee Pudding and Toffee Sauce and Vanilla Ice Cream. Eton Mess, Bakewell Tart, English Trifle.
All served in Mini Churns

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Our Tapas Menu

Below you will see a selection of Tapas style dishes. Select a range of starters and main course sharing dishes to create your own perfect bespoke menu. Let us serve you the traditional Tapas way, a few dishes at a time allowing your guests time to interact and share amongst themselves.

We guarantee a great atmosphere with this popular informal sharing option!

All pricing is subject to food choices, number of persons, venue/location and full day requirements

Pricing when quoted includes cutlery, crockery and staff.

Linen and ancillary equipment if required will be discussed and quoted separately

We recommend 2/3 Start options a Paella and 4/5 Sharing dishes + 2/3 dessert options.

"Hi John,

I have been meaning to get in touch to say thank you so so much to you and all of your team, for making our wedding day so special. The food made it!! From the minute I met you I was at ease and knew that the food aspect of the day was in safe hands. Nothing to worry about. The food was exquisite; the staff on the day were just brilliant.

We were absolutely chuffed to bits. The guests were blown away with the tapas, they had 'never had such fabulous food at a wedding!' we had so many positive comments. Thank you so much. Happy New Year to you and all of your staff, I hope you have a good year ahead"

Laura & Matt

Tapas Menu

From £47

(£56.50 inc. vat)

To Start……

A Selection of Artisan Breads with Balsamic Vinegar and Extra virgin Olive Oil

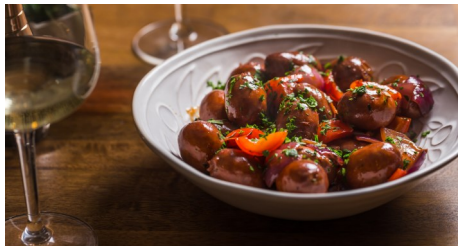
Fresh Olives

Hummus with Blush Tomato, Red Onion and Grape Marmalade and Pomegranate

Dolcelatte with Warm Honey, Golden Raisins and Candied Walnuts

Prosciutto and Salami Milano





Sharing Salads…….

Heritage Tomato, Pickled Shallot and Basil Salad with Focaccia Croutons

Moroccan Spiced Butternut Squash, Feta, Rocket, Pomegranate and Tahini Salad

Mixed Cherry, Vine Tomato, Cucumber and Red Onion Salad

To Share……

Paella Pans

Choose from Chicken and Chorizo, Seafood or Vegetarian
Saffron Scented Rice, White Wine, Chilli and Smoked Paprika Served in Paella Pans

Chicken Marbella
Chicken Pieces Slow Cooked with White Wine Olives and Oregano

Patatas Bravas (v)
Crispy Potato in Bravas Sauce with Aioli

Crunchy Halloumi (V)
Deep fried in Panko and Sesame Crumb with Spiced Carrot and Ginger Relish

Beef Meatballs in Tomato and Paprika
Tender Beef Meatballs Oven Baked with a Tomato, Cream and Paprika Sauce

To Share……

Sticky Ox Cheek
Slow Braised in a Red Wine and Sherry

Spiced Baby Aubergine, Stew (v)
Roasted in Ras El Hanout, with Chickpeas, Spinach and Mint Yoghurt

Chilli King Prawns
Pan fried with Chillies and Garlic Butter

Arancini
Deep Fried Serrano Ham and Manchego Risotto Balls with Smoked Aioli

Sweet Potato Falafel (v)
With Red Pepper Hummus

Chorizo Bites
Honey Glazed and Oven Roasted



To Finish…….

Eton Mess Bowls
Choose from Strawberry or Raspberry Eton Mess Bowls

Belgian Chocolate Brownie
Served with Chocolate Sauce

Salted Caramel Chocolate Pot
Served with Nut Praline

Lemon Posset
Served with Berry Compote

Sticky Toffee Pudding Squares
Served with Toffee Sauce

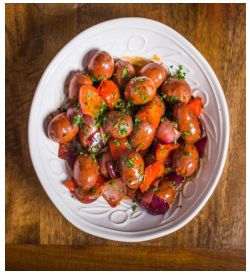
Simply Strawberries
Served with Fresh Cream or Chocolate Sauce

Pick some of your favourite desserts
Let us make smaller portion to share



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Our BBQ Menu

Add some theatre to your event and Let our chefs serve up a real treat for you and your guests.

Our bespoke BBQ menus are table served so no need for your guests to queue let us BBQ outdoors and then bring the food in for your guests to share as they sit down and socialise.

All our Menus Prices when quoted include crockery, cutlery, Chefs and waiter/waitress service

Hello John, Danny and team!

“Whilst we were lying on the beach today, we were discussing our wedding day and how amazing it all was, and I thought it best we drop you a line whilst it’s still all fresh in our minds! The level of service we received from day one of the booking process has been fantastic, all of you have been brilliant from day one! The staff on the day, were perfect, they were such a reassurance knowing they understood how we wanted everything! The food was to die for, and we’ve had compliment after compliment – even from the fussy ones with all their requirements, they were equally as impressed with how you accommodated them!

Having close friends as event managers and chefs, the catering choice for us needed to be impressive, and you guys really did blow all of them away! We can’t thank you enough,

Bespoke BBQ

From £44 person

(£52.80 Inc. vat)

Dependent on Selections and number of persons+ BBQ and Gas Hire £210

We recommend 1-2 Salads, 4 x BBQ options 2/3Accompnaiments and 2/3

Desserts

Salads and Accompaniments

Skinny Fries

New Potatoes Roasted in Thyme, Garlic and Olive Oil

Homemade Rainbow Slaw

Penne Pasta and Blush Tomato and Red Pesto Salad with Rocket

Mixed Baby Leaf salad of Vine, Cherry and Cucumber and Red Onion

Heritage Tomato, Pickled Shallot and Basil Salad with Focaccia Croutons

Moroccan Butternut Squash

Feta, Rocket, Pomegranate and Tahini

From the BBQ

1/4 lb Cheeseburger

with Beef Tomato, Caramelised Red Onion Chutney, Monterrey Jack and Soft Brioche Bun

Maple Glazed Corn Ribs

with Chipotle Mayo

Grilled Halloumi

Marinated in Moroccan Spices Honey Lemon and Chilli

Sticky Pork Belly

Slow cooked in Honey, Orange, Redcurrant and Aromatic Spices

Smoked Chipotle and Bourbon Glazed Chicken

Apple and Mustard Pork and Leek Sausage

(Award winning)

Garlic and Rosemary Marinated Lamb Rump with Mint Yoghurt

King Prawn Skewers

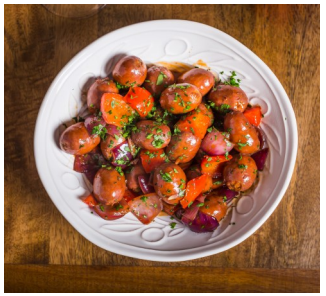
with Garlic and Parsley Butter

Choose from the following dips and Sauces:

Tomato Ketchup, BBQ, Mayonnaise.

Mustard, or Sweet Chilli











Sharing Desserts

Berry Eton Mess Bowls

Seasonal Berry Eaton Mess Bowls

Belgian Chocolate Brownie

Served with Chocolate Sauce

Salted Caramel Chocolate Pot

Served with Nut Praline

Lemon Posset

Served with Blueberry Compote

Sticky Toffee Pudding Squares

Served with Toffee Sauce

Pick some of your favourite desserts and Let us make smaller portion to share

All dietary requirements can be discussed and catered for Separately

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For the little ones….. £18.95 (£22.74 inc. vat)

Our Children's Menu offers a considered choice of dishes that have been made using quality Ingredients.

Dishes that will give you the peace of mind your younger guests will be eating food of the highest quality.

* All dietary requirements can be catered for separately








Starters

Tomato Soup and Bread Roll

Garlic Bread with Cheese

Mains

Sausage and Mash

Hidden Vegetable Tomato Pasta (v)

Beef Meatballs and Pasta

Crispy Chicken Strips, Chips and Peas

Desserts

Vanilla Ice Cream with Raspberry Sauce

"Cheese and Biscuits" A light Raspberry Cheesecake served with Raspberry sauce and Mini Jammie Dodger Biscuits.

Popcorn Cookies Mini Popcorn style Cookie Pieces with Vanilla Ice Cream and Milk Chocolate Custard

Chocolate Brownie and Ice Cream

"Dear Alison,
I wanted to send you a note from Carl and myself to thank you for catering our wedding on Friday.
We had a fantastic day, and so did all of our guests, and the food was excellent! We had some very picky eaters attend and received so many compliments on the food! Parents were also very grateful for the children's options – they were a huge success" Oksana



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Our Vegan, Vegetarian and Gluten Free Menus

At Olive Tree we feel it's important to look after all our guests!
That's why we offer what we feel is a great selection of both Vegan and Vegetarian courses.

Most of our Dishes can be adapted to Suit Lactose, Gluten and any other Dietary Requirements.
If you are unsure please feel free to discuss with the Team!....
Please note the Tapas and Small Plates Menu is Only Available if the Tapas Menu is Chosen

Starters....

Leek and Potato Soup
with Chive Oil

Tomato and Basil Soup
with Basil Oil

Moroccan Spiced Squash
Quinoa and Avocado Salad with Cherry Tomato and Wild Rocket

Roasted Portobello Mushroom
with Smoked Aubergine and Crispy Shallots

Mains...

Char-Grilled Baby Aubergine and Sweet Potato Paella (Vg)
Saffron scented Arborio rice, Roasted Sweet Potato and Aubergine Paella

Roast Pumpkin and Fire Roasted Pepper Lasagne (Vg)
with Ratte Potato, Fine Bean and Watercress Salad

Hand Crafted Roast Squash and Caramelised Onion Pie (Vg)
with Seasonal Vegetables and Gravy

Desserts...

Sticky Toffee Pudding (Vg, GF)
With Vanilla Ice Cream and Toffee Sauce

Chocolate Brownie (Vg, GF)
With Vanilla Ice Cream, Chocolate Sauce and Raspberries

Summer Fruit Salad (Vg, GF)
With Raspberry Sorbet





Tapas and Small Plates Menu

(Offered Only if Having the Tapas Menu)

A Selection of Artisan Breads Balsamic and Extra Virgin Olive Oil

Fresh Olives

Hummus with Blush Cherry Tomato, Red Onion and Grape Marmalade and Pomegranate

Chargrilled Baby Courgette and Sweet Potato Paella

Sweet Potato Falafel with Red Pepper Hummus

Spiced Ras El Hanout Aubergine Stew
with Tomato, Chickpeas and Spinach

Patatas Bravas

Honey Roasted Heritage Carrots with Tahini and Coriander

Mixed Cherry and Vine Tomato, Cucumber and Red Onion Salad

Olive Tree
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Our Evening Selections

At Olive Tree we feel on occasions a need to offer your guests a lighter choice in the evening.

Our menus offer a range of popular food choices that will satisfy those still hungry towards the end of the evening.

All our evening selections are put together and served in front of your guests.

All prices pricing is based on approx. 80 + guests
and selecting one option only
Less numbers can be catered for but revised pricing would be offered

Any need for Equipment requirements would be advised in advance.

All options can be adapted to suit allergy and dietary requirements

Note; If you wish to add fries, chips or other items to some of the options please ask for additional cost.

Bacon and Sausage Rolls £9.95
(£11.94 inc. vat)
Grilled Back Bacon and Succulent Pork Sausages served in a Fresh Roll Tomato and Brown Sauce

Fish Finger Buttie's £9.95 *(£11.94 inc. vat)*
Brioche Bun, Fish Fingers Served with Iceberg Lettuce, Ketchup and Tartare Sauce

BBQ Pulled Pork Roll £10.95 *£13.14 inc. vat)*
Pulled Pork Served in a Fresh Roll with Cheese and Coleslaw

Pizza Pasta and Garlic Bread £11.65
(£13.98 inc. vat)
Selection of 3 Baked Pizzas and Garlic Bread Pizza served in 14" Pizza Pans
Blush Tomato, Rocket and Pesto Pasta
Served to your Guest in Pizza Box







"Wow! even the fish and chips in the evening were better than our chippy"

Outdoor Evening Bars

Set up under a Customer Facing Gazebo
Includes all Cooking & Serving equipment
"Your Own Takeaway Outside"

Proper Chippy £14.95 *(£17.94 inc. vat)*
Hand Battered Fish , Jumbo Sausages
Chips, Peas and Curry Sauce
Served in Boxes

Mc KFC Bar £14.95 *(£17.94 inc. vat)*
Smash Beef Burgers, Southern Fried Chicken Burgers, Fries, Selection of Dips and Sauces

Kebab House from £14.95
(£17.94 inc. vat)
Choose From…..
Grilled Skewered Chicken £14.95
Grilled Skewered Beef £15.95
Grilled Skewered Lamb £16.50
(1 X Flavour Tandoori, Tikka, Piri Piri)
Flat Bread, Mixed Salad, Fries