

The Flying Cockerel



Barbeque & Hog Roasts

Follow us on



www.theflyingcockerel.co.uk

Barbeque & Hog Roasts

HOMEMADE BURGERS

Beef
Beef and red chilli
Beef and stilton
Cajun chicken
Thai chicken
Mexican chicken with tequila
Chicken tikka
Lamb, mint and feta
Moroccan lamb
Pork, apple and pistachio
Three bean and coriander
Mushroom, mozzarella and rocket pesto

SAUSAGES

Cumberland
Toulouse
Venison and claret
Beef and ale
Pork and leek
Lamb and mint
Spanish
South African boewors
Lincolnshire
Pork and stilton
Pork and apple

CHICKEN

Thai
Lemon and herb
Black pepper vodka
Chinese
Teriyaki
Tikka
Jerk
Honey, soy and chorizo
Satay with peppers and onions
Garlic, red chilli and basil

OTHER

Tuna steak with charmoula rub
Marinated haloumi and vegetable skewer
Mexican spiced tiger prawns with tequila
Bbq pulled pork
Honey, sesame and soy salmon
Bbq minute steak
Salmon, monkfish and tiger prawn skewer
Lamb leg skewer marinated in red chilli, mint and orange
Lamb kofte
Lemon and smoked paprika
buttered corn cobs

POTATOES

Cajun sweet potato
Roasted baby new
Rosemary and garlic roast
Hand cut chunky chips
Buttered jackets
Buttered new
Skinny chips

SALADS

Classic caesar
Greek
Baby potato salad, cornichons, red onion, dijon mayonnaise
Ras el hanout spiced cous cous, feta, mint and pomegranite
Classic nicoise
Vine tomatoes, boccocini, red onion, rocket pesto
Cucumber, vine tomato, melon, tarragon and mustard seed dressing
Penne, roasted courgette, aubergines and red peppers, capers and salsa verde
Mixed baby leaves, lime and coriander dressing
Homemade redslaw
Green bean, peas, rocket and sugar snaps, olive oil and balsamic
Homemade coleslaw
Rocket, toasted pine nuts, parmesan shavings, balsamic
Roasted mediterranean vegetables, garlic, lemon and olive oil
Tuscan panzanella
Root vegetable slaw, apple, walnuts and spiced mayo

The Flying Cockerel Hog Roast

Perfect for events with a minimum of 100 guests, our succulent hogs are slow roasted for 6 hours and served with spectacular crackling, homemade apple sauce, stuffing and breads. A chef will be on hand to oversee the cooking and carving and our popular hog roasts can be served alongside a bbq or on their own to create a truly memorable catering experience for your event. For smaller numbers we would recommend a lamb spit roast which would be cooked and carved by our chef and served with fresh mint sauce and breads.



Additional costs such as staff, linen and glassware will be added to quotation if required.



07949 428949



info@theflyingcockerel.co.uk

More Barbeque Ideas

Mains

Spicy Harrisa Chicken Kebabs with cucumber and mint yoqurt
Salmon Teriyaki Skewers
Grilled Mackerel with chilli mango salsa
Sardines with pesto and lemon
Butterflied Leg of Lamb marinated in herbs garlic and buttermilk
Spanish Chorizo with rocket and roast peppers served in foccacia
Jerked Pork Shoulder served in hardough bun
Piri Piri Prawn Skewers with cucumber and mint yogurt
Halloumi & Roast Vegetable Kebabs with pesto marinade
Homemade Chickpea & Pumpkin Burgers with chilli relish
Roast Portebello Mushroom with pesto and stilton stuffing

Sides

Maple Bacon BBQ Beans homemade
Half Corn on the Cob fresh with butter or garlic and chilli butter
Roast Plaintain
Roast Sweet Potato Wedges with chilli sauce
Sweetcorn Pudding
Roast New Potatoes with rosemary and garlic
Warm New Potatoes with herbs and butter
Grilled Fennel with lemon dressing

Salads

Penne Pasta with spinach, pesto and green peppers
New Potato, Bacon and Mature Cheddar Cheese Saladin a chive mayonnaise
Mixed Leaf and Herb Salad with classic french vinaigrette
Thai Coleslaw with a Chilli & Coriander Mayonnaise
Classic Greek Salad Feta cheese, tomato, cucumber and Kalamata olives
New Potato, Watercress & Spring Onion Salad with an olive oil and lemon dressing
Cannellini & Butter Bean Salad with smoked garlic, baby spinach and parmesan
Rice Salad flavoured with mild curry, coconut and raisins
Rosemary Roasted Sweet Potatoes,
Butternut Squash and Rocket Salad
Moroccan flavoured Cous Cous with sultanas, chick peas and coriander
Wild Rice, Aubergine and Lentil Salad with a light garlic and cumin dressing
Bulgar Wheat with dry apricots, pine nuts and mint
Quinoa Salad With roasted peppers, tomatoes and onion
New Potato Salad with scallions and caramelised shallots
Fine Bean Bundles wrapped in prosciutto and balsamic
Morrocan Carrot Salad with preserved lemons

Additional costs such as staff, linen and glassware will be added to quotation if required.



07949 428949



info@theflyingcockerel.co.uk