



FESTIVAL DINING - TAILGATE



Important Information

Group Sizing and Pricing

Our Festival Dining offering requires a minimum of 50 people at £45 + VAT per person.

On The Day

Food served outside with firepits and games.

Nibbles

Corn bread

Mamas freshly baked corn bread (V)

Jalapeno cheese poppers

Green peppers stuffed with a jalapeno cream cheese (V)

Hot chicken wings

Buffalo spiced wings (GF)

Nachos

Crispy nachos topped with jalapenos, Mexican salsa, sour cream & melted cheese (V)



Mains

Sloppy Joes

Chefs spicy beef chilli in floured baps

Fried chicken

Buttermilk marinated chicken fried in seasoned coating

Corn dogs

Classic hot dogs on a stick coated in cornmeal batter & deep fried

Vegan chilli dogs

Vegan sausages on a stick coated with cornmeal batter & deep fried (VE)

Crab Po'Boys

Crispy seasoned crab cakes served with a shredded salad & soft white baps



Sides

Sour cream & chive baby bakers

Baby baked potatoes with garlic & herbs served with a chive sour cream (V, GF)

Wedges

Chunky wedged potatoes with paprika seasoning (VE, GF)

Corn cobs

Roasted corn cobs with a maple & butter glaze (V, GF)



Salad Station

Carolina coleslaw

Tangy pickled slaw (VE, GF)

Cob salad

Cos lettuce, boiled eggs, crispy bacon, roasted chicken & avocado platter (GF)



Dessert Station

Pecan pie

(V)

Shortbread s'mores

Shortbread biscuit with marshmallows & chocolate ready for you to toast (V)

New York cheesecake

Baked vanilla cheesecake with a blueberry compote (Vg)

Minted watermelon

Juicy diced watermelon marinated with chopped fresh mint

Drinks Options

Take a look at our cocktail carts for options and prices