



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 dressing, 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

The Cherry On Top

Add one of our fantastic drinks carts to compliment your evening. Take a look at our Thirst Quencher menu for options and prices.