

FESTIVAL DINING - DEEP SOUTH WOODLANDS



Important Information

Group Sizes & Prices

Our Festival Dining offering requires a minimum of 50 people at £47 + VAT per person.

On The Day

Food is served outside with dressing, firepits and games.

Nibbles

Southern Fried pickles

Pickled gherkins fried in a cornmeal batter with ranch dip (VE, GF)

Mama's Corn bread

Freshly baked cornbread (V)

Biscuits & Gravy

Classic American biscuits, similar to scones, served with a rich meat gravy



Mains

Chicken & Pork Jambalaya

Diced chicken & pork sauteed with herbs & spices, braised in rice, finished with peppers & tomatoes (GF)

Southern fried chicken

Succulent pieces of chicken marinated in buttermilk & deep fried in seasoned crispy coating with gravy

Pulled jackfruit burgers

BBQ marinated jack fruit in vegan brioche style buns with crispy fried okra (VE)

Cajun catfish

Cajun roasted pieces of cat fish, salsa of toasted corn nibbles, diced peppers, garlic & fresh herbs (GF)



Fried diced potatoes

Golden fried potato with crispy bacon & caramelised onion (VE, GF)

Collard greens

Garlicky sauteed greens (VE, GF)

Corn on the cob

Roasted corn cobs with rich cajun tomato sauce (VE, GF)

Salad Station

Roasted corn & tomato salad

Corn nibbles with diced tomatoes & fresh herbs (VE, GF)

Cucumber in buttermilk & herb dressing

Peeled, diced & deseeded cucumber with fresh shredded







mint & buttermilk dressing (V, GF)

Southern potato salad

Baby baked potatoes, diced peppers, onions & herbs, crispy bacon & mayonnaise (GF)

Tossed salad



Southern style fruit salad

Bananas, strawberry & peach (VE, GF)

Peach cobbler, vanilla ice cream

Stewed & sweetened peaches with connamon & ginger, topped with freshly baked scones (V)

Key lime pie

Lime curd on a ginger biscuit base topped with scorched meringue (V)



Why not add our Bourbon Iced Tea Cocktail Cart!

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

