

*The Flying Cockerel*



# Barbeque & Hog Roasts

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## 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.



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# More Barbeque Ideas

## Mains

Spicy HARRISA Chicken Kebabs with cucumber and mint yogurt  
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

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