



BURBS KITCHEN.

WEDDING MENUS EST. 2020

From cocktail style receptions, plated dinners to self-serve food stations to family-style dinners, please find a number of menu options for you to choose from.

This will be the most special dinner party you will ever throw. We will work with you closely to execute your vision for the meal.

For plated meals we will invite you to share one to two menu options with guests allowing them to choose their preferred dish before your big day.

All dietary requirements can be catered for. All food is locally sourced from our trusted suppliers.

Note a charge for travel, set up, service, close and rubbish away will be added to your quote. Along with any requests you may have for plates, cutlery, table linen.

Prices listed here are subject to change, a deposit for an agreed quote will secure your booking.

BURB@BURBSKITCHEN.CO.UK

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Updated: Nov 2023 for 2024 weddings





CANAPÉS

Mini Prawn Cocktail Steak & Fries Venison Chorizo & Chicken Scotch Egg Bresaola & Blue Cheese Sourdough Crispbreads Halloumi Fries Pulled Pork Cracklings Tikka Naan Bites Mediterranean Arancini Mini Cheese Burgers Roasted Veg Skewers Wild Mushroom & Tarragon Frittata Prawn & Chorizo Honey & Bourbon Pork Burnt Ends

Mini Cheese Cakes Mini Fruit Tarts Eton mess ice-cream cones Strawberries and cream

For a one-hour drinks reception, order four to six canapés per person. If you are serving savory and sweet choose a ration of 4 to 1.

Canapés range from £1.75 each. We recommend 4 to 6 canapés per guest at cost of £7 to £10.50 per head.

Talk to us, let us know your choices to customise your quote

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WEDDING BREAKFAST

MAINS

Roasted Chicken Supreme stuffed with Pork & Leek (Served a Light Cider Herb Jus.)

Chicken & Chorizo Sangria Cassoulet (Served with Saffron Rice and Sun-Dried Tomato & Olive Sourdough Bread.)

Porchetta, Crispy Pork Belly stuffed with Pork Tenderloin, Apple and Sage (Served with a Spiced Berry and Red Wine Sauce.)

> Roasted Rack of Lamb with a Herb Crust (Served with a Rich Red Wine Rosemary & Wild Garlic Jus.)

Roasted Butternut Squash filled with Garlic, Sun-Dried Tomato, Pine Nuts and Butterbeans.

Grilled Sea Bass - Stuffed with wild garlic, chilli, coriander & ginger, (Served with Scrumpy braised spinach & puy lentil.)

All of our mains are served with seasonal vegetables.

STARTERS

Melon & Hartgrove Coppa Smoked Salmon & Prawn Smoked Chicken Ravioli Vegetable or Local Cured Meats Mezze Beetroot & Goats Cheese Salad Heritage Tomato & Buffalo Mozzarella Salad

DESSERTS

Chocolate Tart Raspberry & Amaretto Cake White Chocolate Creme Brulee Vanilla and Raspberry Cheesecake Profiteroles Cheese & Biscuits Ice Cream / Sorbet

Choose one or two options for your guests to choose from. Price per guest for 3 courses range from £32.50 to £38. Talk to us to customise your quote.

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FAMILY-STYLE DINNERS

Nostalgia meets elegance with our family style wedding dinners. If there is a particular dish that means something to you and your family let us know. We love adding Burbs Kitchen creativity to your favourite menu items.

PIE & MASH

Chicken, Leek & Ham Hock Steak, Mushroom & Blue Vinney Pork, Honey & Grain Mustard Local Lyme Bay Seafood. Broccoli & Puy Lentil.(Vegan, G.F)

(Homemade Pies. All served with seasonal vegetables.)

SAUSAGE & MASH

Lincolnshire Traditional Pork Apple & Cider Cumberland Chorizo Style Smoked

(Locally made sausages, dish served with seasonal vegetables.)

DESSERTS

Grandmas Banana and Nutella crumble Profiteroles Cheese & Biscuits Ice Cream / Sorbet

Choose one or two options for your guests to choose from. Price per guest for 1 main course is £12. Talk to us to customise your quote.



SHARING PLATTERS

Be sure to work with your wedding coordinator to understand the table layout in advance.

We can work with you to make sure there are places on the table for the boards.

MEAT LOVERS BOARD

Lamb Rumps - Cooked Low 'n' Slow or over flames Picanha Smoked Chicken Pork Belly

VEG LOVERS BOARD

Grilled Teriyaki Cauli Steak Minty Courgette Skewer Griddled Corn Broccoli Gratin

SEA LOVERS BOARD

Moules & Frites Cajun Crab Cake Lobster Mac 'n' Cheese Whole Griddled Prawn

All sharing boards are for 6 people and will be served with two salads and a potato. These are listed below.

SALADS

POTATOES

Green Salad Caesar Salad Saffron infused Orzo Salad Greek Salad Crushed New Potatoes Dauphinoise Crispy Baked Potato Wedges Chunky Chips

One board will serve 6 guests. Price per board with the sides ranges from £228 - £300





EVENING EATS

Along with having creativity in the kitchen to wow your day guests, we are also highly rated at serving evening food.

Following service of your wedding breakfast, we can set up for your evening eats.

Let us know what you fancy, the numbers for the evening guests, the location and we will send you a quote.

Be sure to work with your wedding co-ordinator to understand the space available for evening eats.

We can work with you to make sure your guests get fed to party into the night.

Take a look at our options for evening eats.

Choose from Posh toasties, Posh pasties, Posh kebabs to stone-baked pizza or an evening roast.

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EVENING EATS

POSH TOASTIES - £5

A platter of mixed white bread and seeded bread toasties with the choice of the following fillings:

> Bresaola & Blue Vinny Ham Hock & Coastal Cheddar & Branston Pickle Caprese Veg or Chicken BBQ Bean Jerk Chicken Goats Cheese & Onion Chutney

Gluten Free and Vegan alternatives upon request.

POSH PASTIES - £6.50

Traditional Beef Pasty Sweet Potato & Spinach Steak & Stilton Chicken, Leek & Ham Hock Cheese, Onion & Potato Spinach & Ricotta Curried Sweet Potato

POSH KEBABS - £8

All our kebabs are served in a warm flat bread with fresh crunchy salad, minty yogurt, jalapeno & hot chilli sauce.

Greek Style Chicken Shredded Moroccan Lamb Honey & Bourbon Shredded Pork Jerk Chicken Garlic & Rosemary Shredded Lamb In House Lamb Donner Vegan Shawarma Cajun Jackfruit Texan Beef Brisket.

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PIZZA - FROM £12

Sourdough, Stonebaked, Hand Stretched Pizza.

Choose from:

San Marino Tomato Base Sauce Smoky BBQ Base Sauce Carbonara Style Base Sauce Garlic Butter

TOPPINGS

House Three Blend Cheese Blue Cheese Mozzarella Pearls Dorset Pepperoni Shredded Ham Hock Smoked Chicken Spicy Beef Pulled Pork Roasted Veg Red Onion Chestnut Mushroom Olives Sun Dried Tomatoes Jalapenos Pineapple Sweetcorn Asparagus Local King Prawn

OPTIONAL PIZZA SIDES

Green Salad In House Slaw Pasta Salad Olives & Nuts



ROASTS

HOG ROASTS

The Traditional Hog Roast - £15 per person

A suitable sized hog for your party. Served in a fresh bap with Apple-Slaw, Sage & Orange Stuffing, Crackling, Green Leaf Salad, Warm Buttered New Potatoes.

Tennessee Feast Hog Roast - £20 per person

A suitable sized hog for your party. Served in a fresh bap with In House BBQ Bourbon Sauce, Mac 'n' Cheese, BBQ Beans, In House Slaw and a Green Leaf Salad.

Mexican Carnitas Feast Hog Roast - £25 per person

A suitable sized hog for your party. Served in a Soft Tortilla or Taco with In House Salsa & Guacamole, Onion & Coriander Salad, Mexican Red Rice, Butter Baked Corn and a Green Leaf Salad.

LAMB ROASTS

The Traditional Lamb Roast - £27 per person

A suitable size Lamb for your party. Served in a fresh bap with crunchy Lemon and Mint Slaw, Rich Red Wine Gravy, Green Leaf Salad, Warm Buttered Rosemary New Potatoes or Garlic & Thyme Roast Potatoes.

Moroccan Lamb Feast - £30 per person

16 Hour Marinated Whole Lamb served in a warm flat bread with Harissa-Slaw, Chickpea Salad, Green Bean, Sweet Potato Couscous and a Tangy Tomato Salad.



ROASTS

BEEF ROASTS

The Traditional Beef Brisket Roast - £25 per person

Plenty of Beef Brisket suitable for your party. Served with Horseradish or Grain Mustard Slaw, In House Yorkshire Pudding, Watercress and Spinach Salad and Crunchy Roast Potatoes.

Port & Blue Vinney Brisket Roast - £28 per person

Plenty of Beef Brisket suitable for your party. Served in a Ciabatta Roll , Port Braised Leeks, Blue Vinney Cheese Sauce, Dauphinoise Potato. Pan -Fried Tender-Stem Broccoli.

CHICKEN ROASTS

The Traditional Chicken Roast - £18 per person

Plenty of Light Herb Roast Chicken suitable for your party. Served in a fresh bap with Sage & Onion Stuffing, Green Leaf Salad and Crunchy Roast Potatoes.

The Ultimate Smoked Chicken - £29 per person

Succulent Quarters of In-house Smoked Chicken. Served in a fresh bap or baguette with Mixed Seasonal Leaves, In-house Aioli, Texan BBQ Gravy and Crunchy Roast Potatoes.