

The background image shows three bottles of Moët & Chandon Impérial Brut champagne chilling in a bucket of ice. The bottles are dark with gold foil on the necks and labels. The labels clearly show 'CHAMPAGNE', 'MOËT & CHANDON', 'IMPÉRIAL', and 'BRUT'. A red circular seal is visible on the neck of each bottle. In the background, there are some green plants and a glass.

Racks

BUFFET & BBQ PARTY MENUS

All BBQ's are meat as standard - please let us know when ordering if you require veggie/vegan options

www.racks-bristol.co.uk
0117 974 1626



BUFFET MENU

Minimum 20 people

SERVED AT THE TABLE
BUFFET STYLE

BUILD YOUR OWN BUFFET

SAVOURY

Chilli, coriander & garlic king prawns skewers, sweet chilli dip (gf)

Chicken liver pâté, crostini, red onion marmalade

Homemade pork & leek sausage roll, wholegrain mustard mayo.

Thyme & caramelised onion mini scotch eggs

Smoked salmon & avocado blinis

Heritage tomato & mozzarella bruschetta (v)

Chicken & chorizo kebabs (gf)

Mediterranean vegetable kebabs (vg)

Smoked haddock & leek fish cakes, Hollandaise sauce

Mini beef patty sliders, Stilton sauce

Spicy buffalo wings, piri piri sauce (vg)

Mini tomato & mozzarella quiche (v)

Falafel & red pepper bites, dairy free coriander yoghurt dip (vg)

Potato & chive salad, mustard mayo

Hand-cut chips (vg) (gf)

SWEET

Mini lemon cheesecake (v) (contains nuts)

White chocolate profiteroles (v)

Vegan chocolate brownie (gf)

Mix & match your selection of sweet & savoury buffet items

6 Items £14 ~ 8 Items £18

A close-up photograph of a hand with light pink manicured nails holding a golden-brown, crispy fried chicken wing. The wing is being held over a small metal cup filled with a light-colored dipping sauce. In the background, a glass of lemonade with a lemon slice is visible. The entire scene is set on a dark wooden table.

PARTY MENU

STREET FOOD MENU

Minimum 20 people

£20 PER HEAD

SERVED AT THE TABLE
BUFFET STYLE

AVAILABLE YEAR ROUND

Falafel, Hummus & Flatbread

Jerk Chicken

Lime & Chilli Corn on the Cob

Pork Souvlaki

Gunpowder Potatoes

Buffalo Cauliflower

Mexican Mushroom Tacos

Racks House Slaw

Lebanese Lemon-Parsley Bean Salad

ADD ON:

2 mini desserts for an extra £5 per person

Mini lemon cheesecake (v) (contains nuts) & vegan chocolate brownie (gf)



BBQ PARTY MENUS

CLASSIC BBQ MENU

Minimum 20 people

£17 PER HEAD

SERVED FROM THE BBQ
BUFFET STYLE

AVAILABLE JUNE - SEPTEMBER

All BBQ's are meat as standard - please let us know when ordering if you require veggie/ vegan options

Racks homemade beef burger, toasted brioche bun

or

Mixed bean & red pepper burger with a vegan bun (vg)

Free range pork & leek sausage hotdog roll

or

Vegan cumberland sausage (vg)

Spicy chicken wings

or

Grilled aubergine & mixed pepper kebabs

Beer Onions

Homemade Coleslaw

Buttered Corn on the Cob

Potato & Chive Salad, Mustard Mayo Baby Mixed Leaf Salad, Cherry

Tomatoes, Cucumber, Red Onion, Vinaigrette Hand-Cut Chips

Selection of Mustards & Relishes

ADD ON:

2 mini desserts for an extra £5 per person

Mini lemon cheesecake (v) (contains nuts) & vegan chocolate brownie (gf)

A background image showing a wooden table with plates of BBQ food, including ribs, corn, and vegetables. There are glasses of Malibu gin and citrus water. A hand is visible holding a fork over a plate of food.

BBQ PARTY MENUS

PREMIUM BBQ MENU

Minimum 20 people

£26.5 PER HEAD

SERVED FROM THE BBQ
BUFFET STYLE

AVAILABLE JUNE - SEPTEMBER

All BBQ's are meat as standard - please let us know when ordering if you require veggie/ vegan options

Racks premium beef burger, stilton, caramelised onions, bacon jam, brioche bun

or

Mixed bean & red pepper burger with a vegan bun (vg)

Free range pork & leek sausage hotdog roll, BBQ pulled pork

or

Vegan cumberland sausage (vg)

Giant king prawns chilli, garlic & lime marinade

72-hour slow-braised beef brisket on the bone, smoke house sauce

or

Cauliflower & coriander steak

Quartered corn-fed chicken marinated in lemon & thyme

or

Grilled aubergine & mixed pepper kebabs

Buttered Corn on the Cob

Caesar Salad, Homemade Dressing, Croutons, Parmesan

Shavings, Smoked Pancetta

Potato & Chive Salad, Mustard Mayo

Baby Mixed Leaf Salad, Cherry Tomatoes, Cucumber,

Red Onion, Vinaigrette

Hand-Cut Chips (vg) (gf)

Selection of Mustards & Relishes

ADD ON:

2 mini desserts for an extra £5 per person

Mini lemon cheesecake (v) (contains nuts) & vegan chocolate brownie (gf)

A hand holding a silver spoon is positioned above a round chocolate cake. The cake is decorated with a blue pansy and a red pansy. It sits on a dark plate with some crumbs. The background is dark and out of focus.

PREMIUM PARTY MENUS

THE CHEF'S TABLE

Minimum 20 people

£28.5 PER HEAD

SERVED AT THE TABLE
BUFFET STYLE

AVAILABLE OCTOBER - MAY

Selection of homemade mini pies: chicken, beef & vegan, served with dipping gravy sauce (vg option)

Charcuterie, cheese and vegan platters, served with homemade rosemary focaccia, olive oil balsamic (vg option)

Herefordshire pulled pork brioche baps, apple sauce, crackling, rosemary salted chips

or

Stuffed mixed mini peppers, Cajun spiced couscous, gremolata sauce (gf)(vg)

Heritage tomato salad, garlic roasted butternut squash & sweet potato (vg)

Roasted beetroot, goat's cheese salad, pomegranate seeds, pickled walnuts (v) (gf)

Hand-cut chips (vg) (gf)

Selection of mustards and relishes (vg) (gf)

DESSERTS:

Mini meringue, mulled winter fruits, cinnamon cream (v) (gf)

Vegan chocolate and pistachio brownie, chocolate ganache topping (vg)

A woman with brown hair tied back, wearing a black short-sleeved top and a green skirt with a white floral pattern, is pouring champagne from a bottle into several glasses on a bar. The bar is outdoors, surrounded by lush greenery and hanging plants. In the background, other people are seated at tables, and the atmosphere is festive.

DRINK PACKAGES

Bucket of Beers
£26 (6 Bottles)

Classic Wine Package
6 x Bottles of house wine £115

Premium Wine Package
6 x Bottles of Premium wine £180

6 x Bottles of Champagne
£375

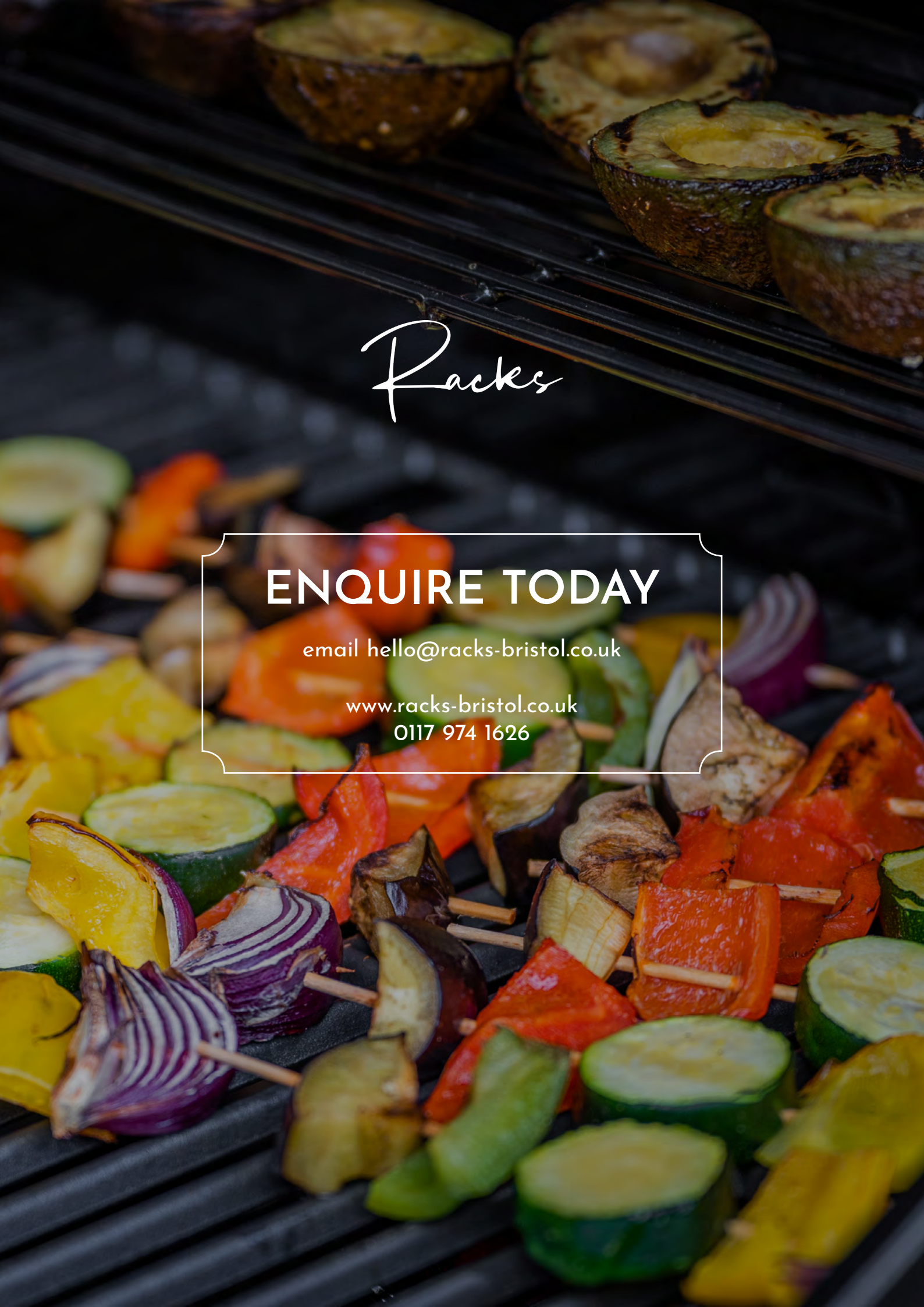
Prosecco
125ml Glass of Arrival Prosecco £5 per person
6 x Bottles of Prosecco Package £180

Pitchers of Cocktails
Mojito, Cuba Libre or Pimms & Lemonade,
Sangria, Tuscan Mule £30

Non-alcoholic Pitchers
Elderflower Virgin Mojito, Cranberry Crush or
Virgin Mary £20

Bottled Still or Sparkling Filtered Water
£1 per person (Unlimited refills)
50% of proceeds going to WaterAid

Unlimited Filter Tea & Coffee
£5 per person

A close-up photograph of a barbecue grill. In the foreground, several skewers of grilled vegetables are visible, including red onions, yellow and orange bell peppers, and green zucchini. In the background, there are more skewers and some whole grilled vegetables, possibly avocados or potatoes, showing char marks. The grill is set over glowing charcoal.

Racks

ENQUIRE TODAY

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