

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'. The scene is set with some greenery in the background, creating a sophisticated and festive atmosphere.

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](http://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 with a lemon wedge is partially visible. The entire scene is set on a dark wooden surface.

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

**£22 PER HEAD**

SERVED FROM THE BBQ  
**BUFFET STYLE**

### AVAILABLE APRIL - 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 (gf adaptable)

or

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

Free range pork & leek sausage hotdog roll

or

Vegan cumberland sausage (vg)

Spicy chicken wings (gf)

or

Grilled aubergine & mixed pepper kebabs (vg/gf)

Beer Onions (vg)

Homemade Coleslaw (vg/gf)

Buttered Corn on the Cob (vg/gf)

Potato & Chive Salad, Mustard Mayo (vg/gf)

Baby Mixed Leaf Salad, Cherry Tomatoes, Cucumber, Red Onion,  
Vinaigrette (vg/gf)

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 background image of a BBQ party menu. It shows a wooden table with a white plate of BBQ food, including ribs, corn, and vegetables. A hand is holding a fork over the plate. In the background, there are glasses of Malibu gin and orange juice. The text 'BBQ PARTY MENUS' is overlaid in white.

## BBQ PARTY MENUS

# PREMIUM BBQ MENU

Minimum 20 people

£28.5 PER HEAD

SERVED FROM THE BBQ  
BUFFET STYLE

### AVAILABLE APRIL - 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 (gf adaptable)

or

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

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

or

Vegan cumberland sausage (vg)

Giant king prawns chilli, garlic & lime marinade (gf)

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

or

Cauliflower & coriander steak (vg/gf)

Quartered corn-fed chicken marinated in lemon & thyme (gf)

or

Grilled aubergine & mixed pepper kebabs (vg/gf)

Buttered Corn on the Cob (vg/gf)

Caesar Salad, Homemade Dressing, Croutons, Parmesan Shavings & Smoked Pancetta (gf)

Potato & Chive Salad, Mustard Mayo (vg/gf)

Baby Mixed Leaf Salad, Cherry Tomatoes, Cucumber, Red Onion, Vinaigrette (vg/gf)

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 spoon is positioned over a chocolate cake. The cake is decorated with a blue pansy and a red pansy. It sits on a white plate with a dark base. 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 - MARCH

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. She is standing behind a bar counter. The background is a lush outdoor setting with greenery, hanging plants, and other people in the distance.

## DRINK PACKAGES

Bucket of Beers  
£28 (6 Bottles)

Classic Wine Package  
6 x Bottles of house wine £125

Premium Wine Package  
6 x Bottles of Premium wine £200

6 x Bottles of Champagne  
£420

Prosecco  
125ml Glass of Arrival Prosecco £5 per person  
6 x Bottles of Prosecco Package £200

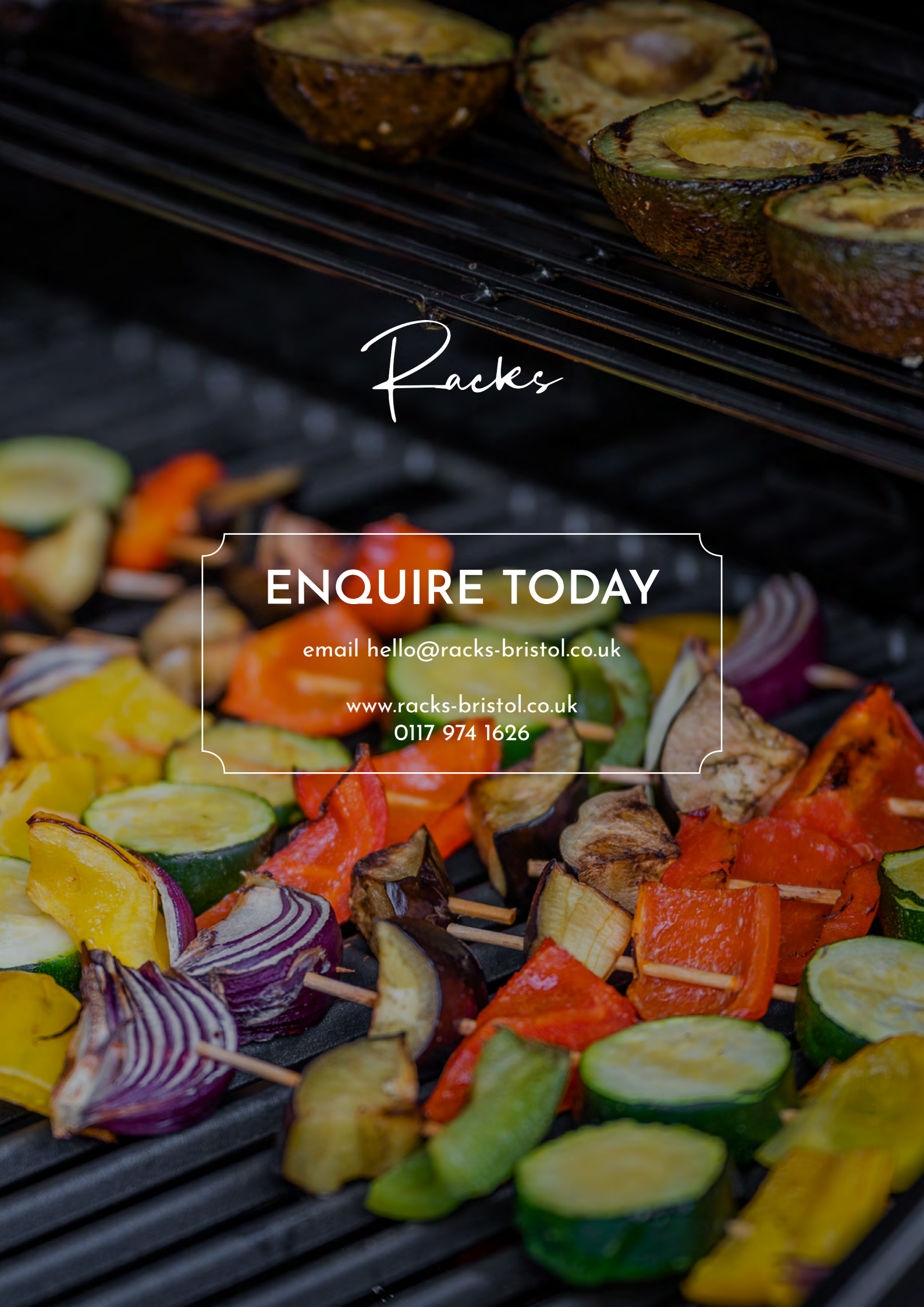
Pitchers of Cocktails  
Mojito, Cuba Libre or Pimms & Lemonade,  
Sangria, Tuscan Mule £36

Non-alcoholic Pitchers  
Elderflower Virgin Mojito, Cranberry Crush or  
Virgin Mary £24

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 like mushrooms. The grill is made of metal bars, and the background is slightly blurred.

*Racks*

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