

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

Mix & match your selection of sweet & savoury buffet items

6 Items £14 ~ 8 Items £18

A close-up photograph of a hand with light-colored nail polish holding a golden-brown fried chicken wing. The wing is being held over a small metal cup filled with a light-colored dipping sauce. The background is dark and out of focus, showing a wooden table and a glass with a drink.

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



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



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



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 her hair in a bun, wearing a black short-sleeved top and a green floral skirt, is pouring champagne from a bottle into a glass. She is standing behind a bar counter with several glasses and a large silver pitcher. The background is a lush, green outdoor setting with hanging plants and a person sitting at a table 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

6 Large Bottles of Still or Sparkling Water £18

Unlimited Filter Tea & Coffee
£5 per person



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ENQUIRE TODAY

email hello@racks-bristol.co.uk

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