

The background of the entire page is a photograph of three bottles of Moët & Chandon Impérial Brut champagne. The bottles are dark with gold foil on the necks and labels. They are chilling in a bucket filled with crushed ice. The scene is set against a blurred background of green foliage and glassware.

Racks

BUFFET & BBQ PARTY MENUS

All BBQs 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

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)

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)

Mix & match your selection of buffet items

6 Items £15pp ~ 8 Items £18pp

ADD ON:

Choose any 2 of the below desserts for an extra £5pp

Mini lemon cheesecake (v) (contains nuts)

Vegan chocolate brownie

White chocolate profiteroles



PARTY MENU

STREET FOOD MENU

Minimum 20 people

£22 PER HEAD

SERVED AT THE TABLE
BUFFET STYLE

STREET FOOD MENU *£22 per head*

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:

Choose any 2 of the below desserts for an extra £5pp

Mini lemon cheesecake (v) (contains nuts)

Vegan chocolate brownie

White chocolate profiteroles



BBQ PARTY MENUS

CLASSIC BBQ MENU

Minimum 20 people

£24 PER HEAD

CLASSIC BBQ MENU *£24 per head*

AVAILABLE APRIL - SEPTEMBER

All BBQs 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:

Choose any 2 of the below desserts for an extra £5pp

Mini lemon cheesecake (v) (contains nuts)

Vegan chocolate brownie

White chocolate profiteroles



BBQ PARTY MENUS

PREMIUM BBQ MENU

Minimum 20 people

£28.5 PER HEAD

PREMIUM BBQ MENU £28.5 per head

AVAILABLE APRIL - SEPTEMBER

All BBQs 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:

Choose any 2 of the below desserts for an extra £5pp

Mini lemon cheesecake (v) (contains nuts)

Vegan chocolate brownie

White chocolate profiteroles



PREMIUM PARTY MENUS

THE CHEF'S TABLE

Minimum 20 people

£28.5 PER HEAD

SERVED AT THE TABLE
BUFFET STYLE

THE CHEF'S TABLE *£28.5 per head*

AVAILABLE OCTOBER - MARCH

Selection of homemade mini pies: chicken, beef & veg, served with dipping
gravy sauce (vegan options available)

Charcuterie, cheese platters, served with homemade rosemary focaccia, olive
oil balsamic (vegan options available)

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
£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

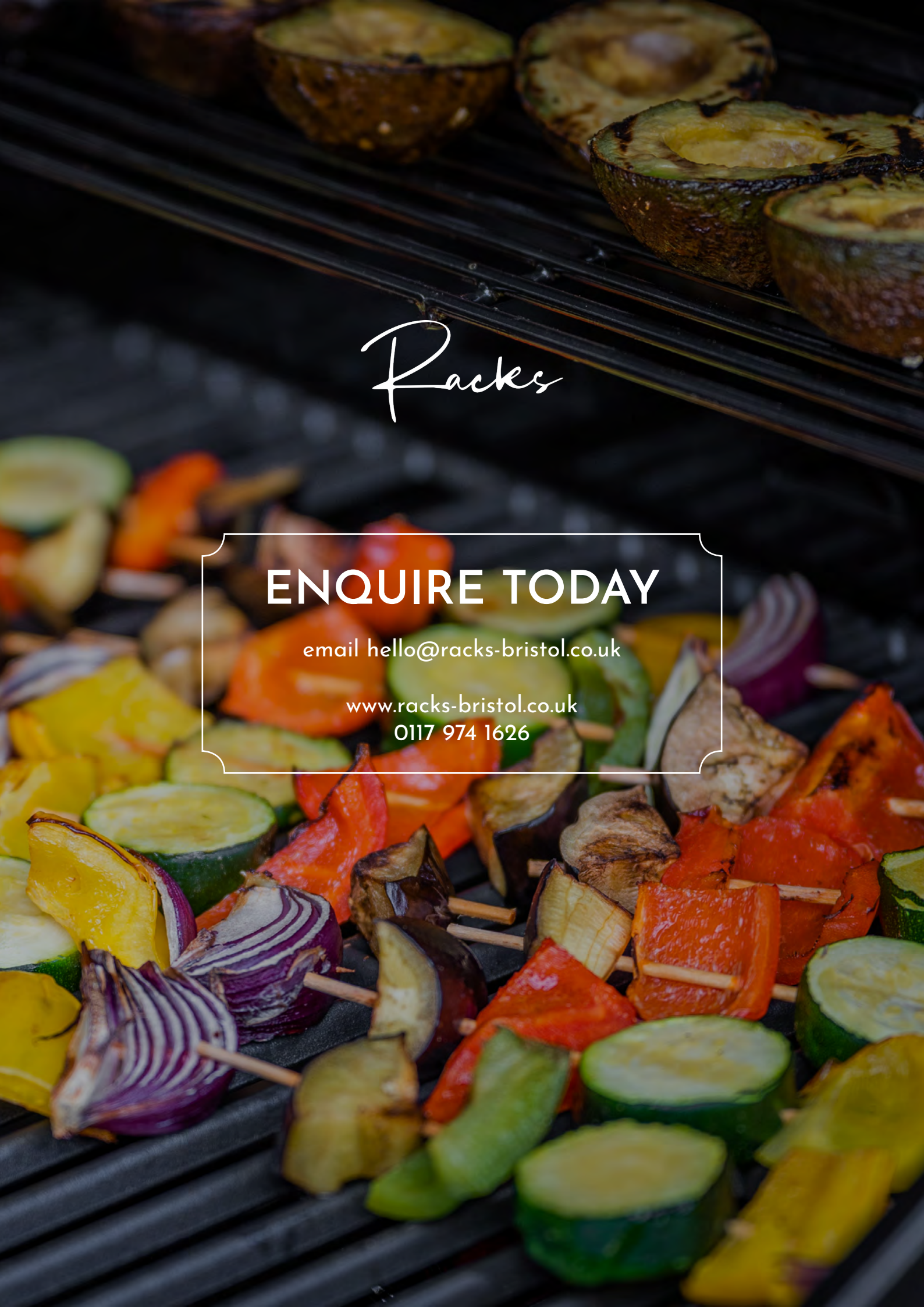
Prosecco
125ml Glass of Arrival Prosecco £5 per person
6 x Bottles of Prosecco Package £200

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

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

email hello@racks-bristol.co.uk

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