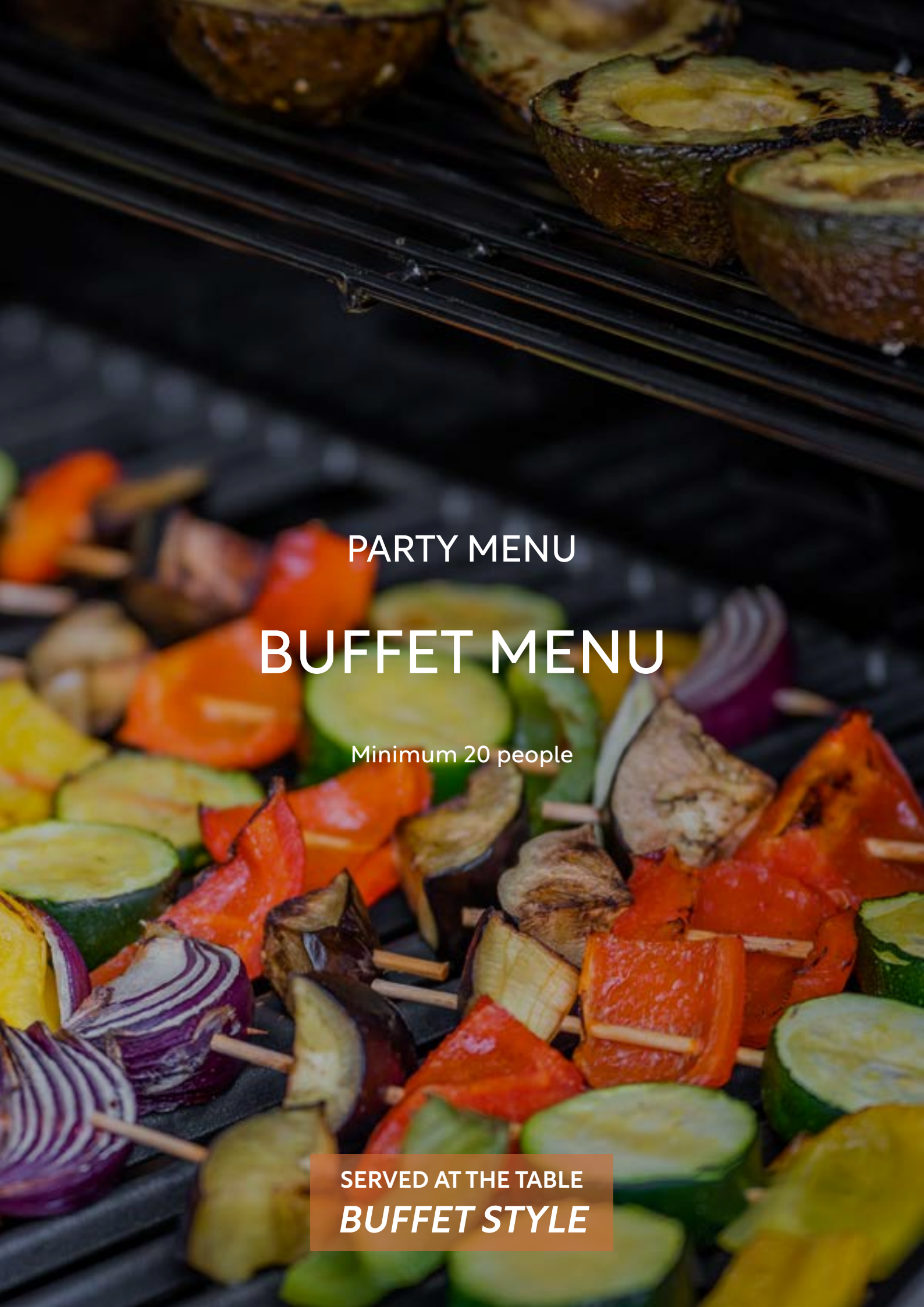


A close-up photograph of three bottles of Moët & Chandon Imperial Brut champagne chilling in a bucket of ice. The bottles are dark with gold foil on the necks and labels. The labels prominently display 'CHAMPAGNE', 'MOËT & CHANDON', 'IMPÉRIAL', and 'BRUT'. The necks are wrapped in gold foil with 'MOËT' printed vertically. A red circular seal is visible on each neck. The background is softly blurred, showing green foliage and a glass. The overall tone is elegant and festive.

Racks

BUFFET & BBQ PARTY MENUS

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

A close-up photograph of various vegetables, including red bell peppers, zucchini, and red onions, skewered and grilled on a metal grill. The vegetables are charred and sizzling.

PARTY MENU BUFFET MENU

Minimum 20 people

SERVED AT THE TABLE
BUFFET STYLE

BUILD YOUR OWN BUFFET

Mix & match your selection of buffet items

6 Items £16pp ~ 8 Items £19pp

AVAILABLE YEAR ROUND

SAVOURY

Homemade pork & leek sausage roll, wholegrain mustard mayo

Thyme & caramelised onion mini scotch eggs

Smoked salmon & avocado blinis

Heritage tomato bruschetta (v)

Chicken thigh & chorizo kebabs (gf)

Mediterranean vegetable kebabs (vg, gf)

Smoked haddock & leek fish cakes, gremolata (gf)

Mini beef patty sliders, Stilton sauce

Spicy buffalo wings, piri piri sauce (vg)

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

Potato & chive salad, mustard mayo (vg, gf)

Hand-cut chips (vg, gf)

ADD ON:

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

Mini lemon cheesecake (v, contains nuts)

Vegan chocolate brownie (vg)

White chocolate profiteroles

A couple is shown in profile, serving themselves from a buffet of street food dishes. The woman has long blonde hair and is wearing a denim jacket. The man is partially visible behind her. They are standing in front of several large metal trays filled with various food items, including what looks like falafel, hummus, and flatbread. The background is slightly blurred, showing greenery and a lattice fence.

PARTY MENU

STREET FOOD MENU

Minimum 20 people

£23 PER HEAD

SERVED AT THE TABLE
BUFFET STYLE

STREET FOOD MENU

AVAILABLE YEAR ROUND

£23 per head

Falafel, hummus & flatbread (vg, gf)

Jerk chicken (gf)

Lime & chilli corn on the cob (vg, gf)

Pork souvlaki (gf)

Gunpowder potatoes (gf)

Buffalo cauliflower (vg)

Mexican mushroom tacos (vg)

Racks house slaw (vg, gf)

Lebanese lemon-parsley bean salad (vg, gf)

ADD ON:

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

Mini lemon cheesecake (v, contains nuts)

Vegan chocolate brownie (vg)

White chocolate profiteroles



BBQ PARTY MENUS

CLASSIC BBQ MENU

Minimum 20 people

£25 PER HEAD

SERVED AT THE TABLE
BUFFET STYLE

CLASSIC BBQ MENU

£25 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, gf)

Homemade coleslaw (vg, gf)

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

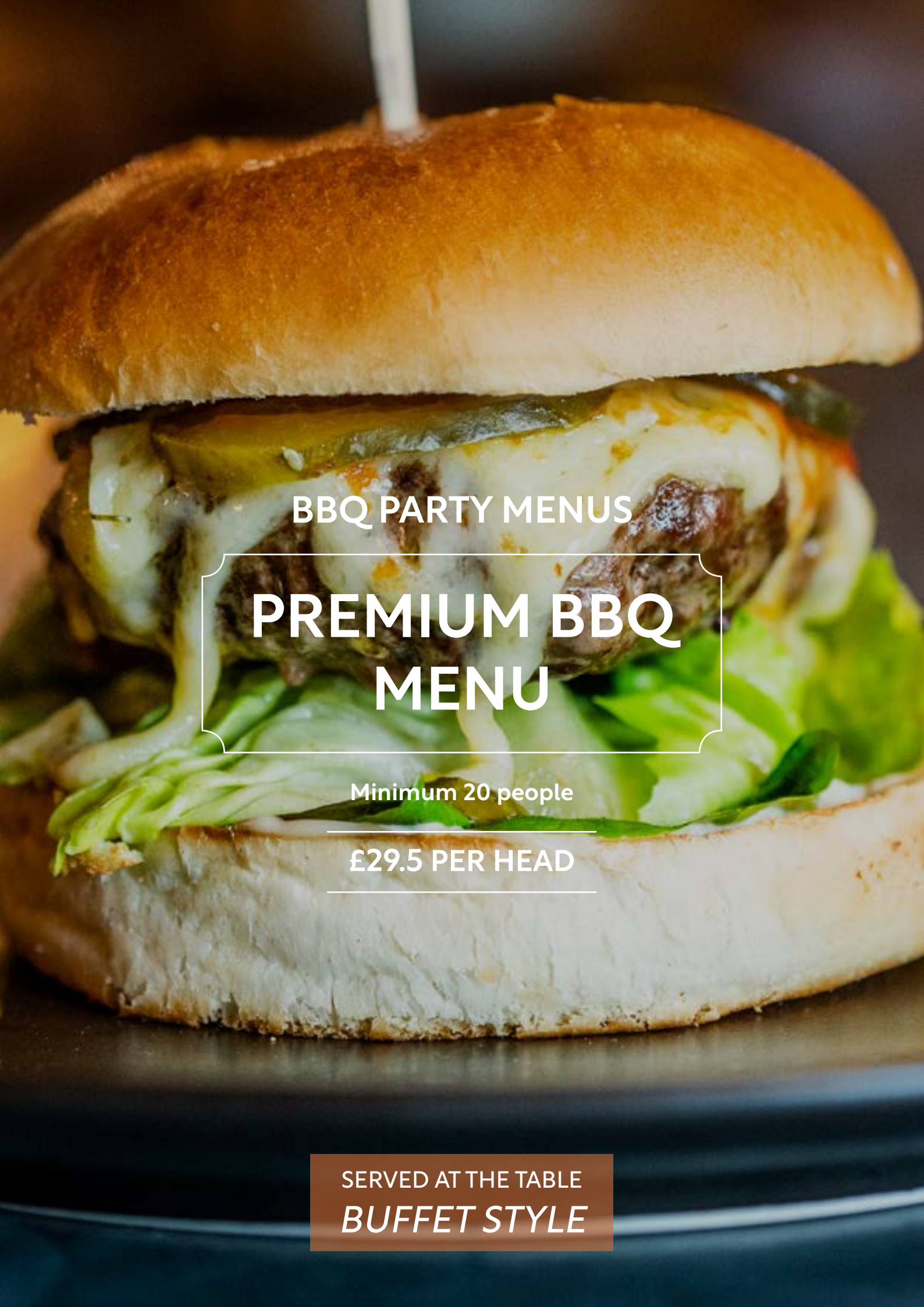
ADD ON:

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

Mini lemon cheesecake (v, contains nuts)

Vegan chocolate brownie (vg)

White chocolate profiteroles



BBQ PARTY MENUS

PREMIUM BBQ MENU

Minimum 20 people

£29.5 PER HEAD

SERVED AT THE TABLE
BUFFET STYLE

PREMIUM BBQ MENU

£29.5 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 DESSERTS:

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

Mini lemon cheesecake (v, contains nuts)

Vegan chocolate brownie (vg)

White chocolate profiteroles



PREMIUM PARTY MENUS

THE CHEF'S TABLE

Minimum 20 people

£32 PER HEAD

SERVED AT THE TABLE
BUFFET STYLE

THE CHEF'S TABLE

£32 per head

AVAILABLE OCTOBER - MARCH

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

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, 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, contains nuts)



DRINK PACKAGES

Bucket of Beers

6x Bottles £28

Classic Wine Package

6 x Bottles of our most popular wine £150

Premium Wine Package

6 x Bottles of Premium wine £200

Champagne

4 x Bottles of Champagne £320

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

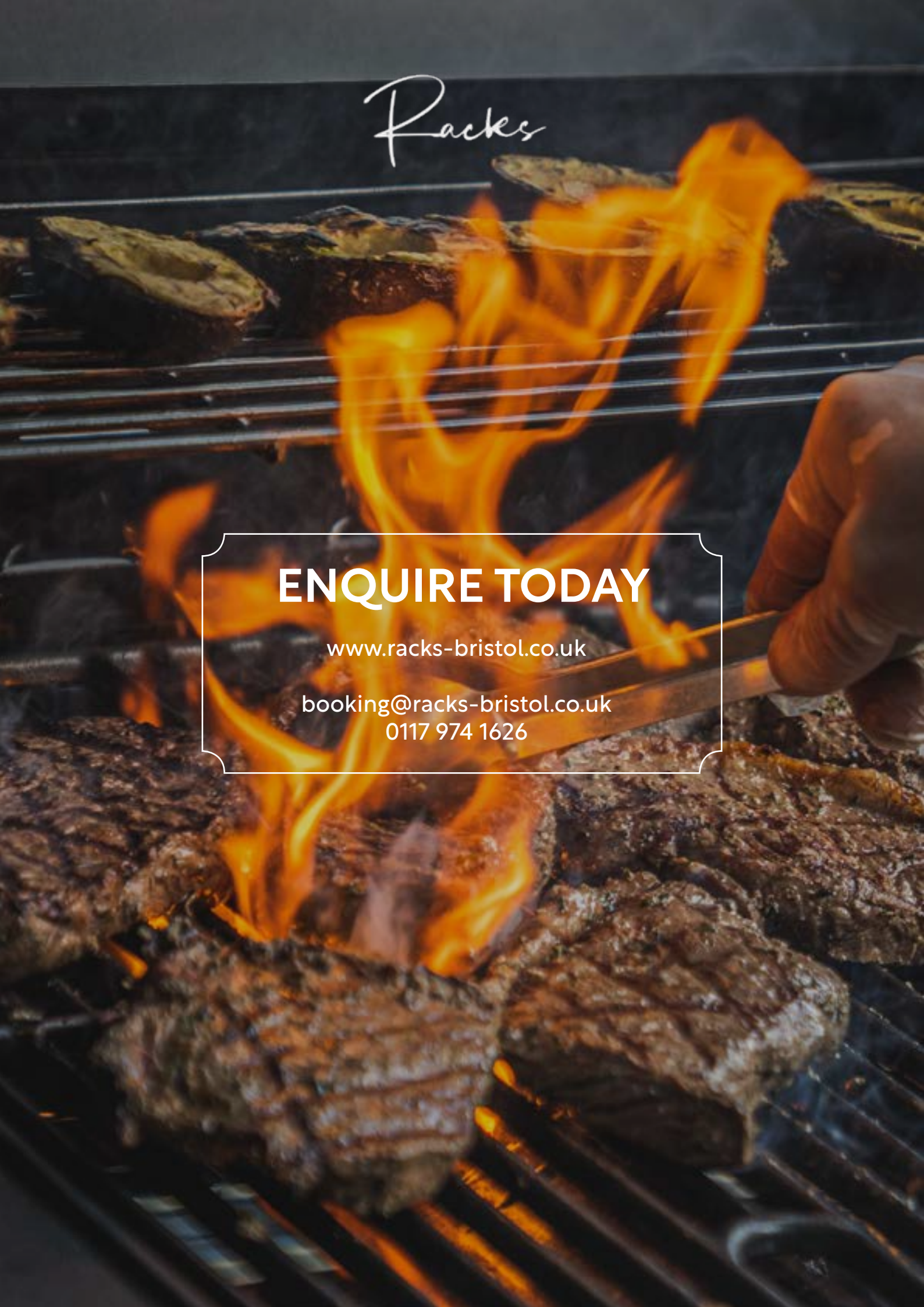
Non-alcoholic Pitchers

Elderflower Virgin Mojito, Cranberry Crush or
Virgin Mary £24

Bottled Water

6x Large Bottles of Still or Sparkling Water £18

1x Large Bottle of Still or Sparkling Water £4



Racks

ENQUIRE TODAY

www.racks-bristol.co.uk

booking@racks-bristol.co.uk
0117 974 1626