



WEDDINGS | BUSINESS EVENTS | PRIVATE EVENTS

*Thyme2Dine.....  
Where Creativity  
meets Quality*

Thyme2Dine-Private Chef Services  
Chef Jon 07724179812  
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[www.thyme2dine.net](http://www.thyme2dine.net)



# Ploughman's Buffet

We can serve either on individual plates or  
on a sharing board on each table

### Ploughman's Buffet

We are always happy to amend or mix our menus in order to ensure that you get exactly what it is that you require.

#### Selection One

- Traditional Cheddar Cheese
- A Mature English Cheddar
  - Ardennes Pâté
- French Style Course Cut Pâté
- Chicken Thighs with Choice of Dressing
  - Fresh Homemade Coleslaw
- Mixed Leaf Salad, Tomato & Cucumber
- Selection of Chutneys & Sweet Pickle, Baby Onions & Gherkins
- French Bread & Butter

**£10.25** per Head

#### Selection Two

- Roast Gammon Ham
  - Brie Wedges
  - Mini Pork Pie's
- Potato, Red Onion & Chive Salad
- Mixed Leaf, Tomato & Cucumber Salad
- Selection of Mustards & Pickles
- English & Continental Bread Basket (Assortment of White, Wholemeal & Ciabatta)
- Chocolate Fudge Cake

**£15.50** per Head

#### Selection Three

- English & Continental Cheese Platter
- A Selection Of At Least Six Cheeses
  - Continental Meat Platter
    - Choice of Pâtés
  - Fresh Homemade Coleslaw
    - Waldorf Salad
- Mixed Leaf, Tomato & Cucumber Salad
- Selection of Chutneys & Sweet Pickle, Baby Onions & Gherkins
- English & Continental Bread Basket (Assortment of White, Wholemeal & Ciabatta)
- Tropical Fruit Salad Served with Cream

**£18.50** per Head

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# Afternoon Tea

*What could be more quintessentially  
English than Afternoon Tea*

# Afternoon Tea Menus...

## OPTION 1 — £10.00 PER HEAD

Assorted sandwiches

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Chefs Choice of cream cakes

Homemade victoria sponge

Traditional shortbread and Assorted chocolates

## OPTION 2 — £12.50 PER HEAD

Assorted sandwiches

Prawn vol au vents

Smoked salmon canapés

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Assorted homemade cake

Fresh cream scones with jam, cream and strawberries

Assorted chocolates

Add Tea and Coffee for £1 per person

Add a glass of Prosecco for £1.95



# BBQ & Rice Trailer Menus

*Includes flavoured breads and dips,  
good quality disposable crockery and cutlery and  
service ware.*

## Thyme2Dine - Al Fresco Dining

On the day you can rely on our team to lead your special event. We achieve this by our efficient planning and preparation.

### **The Essentials Buffet BBQ**

#### **The most cost effective BBQ menu we offer.**

#### **Price £15.50**

- A 4oz Steak Burger Served in a Bun with Optional Cheese, Lettuce, Tomato, & Red Onion
  - Classic Pork Sausages
  - Chicken Breast & Mediterranean Kebabs
  - Spicy Veggie Burger in a Bun with Salad
- Garden Salad Platters - Mixed Salad Leaves topped with cherry tomatoes, sliced cucumber, spring onions and French dressing
  - New Potato Salad
  - Crunchy Home style Coleslaw
- Soft White Baps & Crusty French Baguette with English Salted Butter & Flora Spread
- Heinz Ketchup, HP Brown Sauce, Coleman's Mustard, Hellman's Mayo, Hot Chili Sauce, Thai Sweet Chili Sauce.

Served on good quality disposables, with all staff to set up, cook, serve and clear, Commercial barbecues & Gas (charcoal barbecues are also available - please ask).

Your menu is totally customizable by you, feel free to mix & match from all our available menus. There may be a price increase, depending on what you choose.

## Thyme2Dine BBQ & Dessert Buffet

Prices start at £28.50 with dessert or £22.50 per guest main course only.

### *Served from the grill by our friendly team...*

- Our Original 4 oz. Gourmet Steak Burgers with Melting Monterey Jack cheese, lettuce, tomato, & sweet tomato chutney
  - Sausage Sizzler – Sausage In a white torpedo roll with Sweet Red Onion Relish
    - Spicy Bean Burger with Fresh Hummus in a Bun
      - Chorizo, Chicken & Red Peppers Skewers
  - Mediterranean Herb Halloumi & Fire Roasted Vegetable Skewers

### Sides – Help Your Self from the Salad Bar...

- Italian Pasta Salad with Griddled Yellow Peppers, Courgettes, Sweet Cherry Tomato & Roasted Red Pepper Dressing
- Green Salad with Fresh Romaine Lettuce, Baby Spinach, Cucumber & Spring Onions
- Summer Coleslaw – White & Red Cabbage, Apple & Grated Carrot in a Home Style Dressing with Fresh Chives
- Rustic Bread Baskets & English Salted Butter

### Dessert Buffet - All included

- Cupcakes, Rocky Road & Brownies
  - Fresh fruit salad
    - Ice cream
- Chocolate Fudge Cake with Toffee Sauce
  - Fresh Whipped Cream

Served on good quality disposables, with all staff to set up, cook, serve and clear.

Commercial barbecues & Gas (charcoal barbecues are also available - please ask).

Your menu is totally customizable by you, feel free to mix & match from all our available menus.



Thyme2Dine - Fine Dining Al Fresco using our vintage Rice Trailer

**How it works.....**

- Guests come up to the horse trailer and are served from there by our chefs.
- They can help themselves to salads and breads from the gazebo covered buffet tables alongside.
- Guests may choose whatever they would like from the four sections.
- There's no limit on amounts of food, they may have.

**What and How to Choose?**

- Look through our extensive menu and decide on Five main course barbecue choices and then choose your vegetarian/vegan option.
- Choose your four salad dishes
- Baskets of French bread & English salted butter are included.
- Desserts can be included for an extra cost.

Prices £35.50 per head

**Chicken Dishes**

- Portuguese Chicken - Butterfly Chicken Breast with Peri Peri Seasoning
  - Prosciutto-Wrapped Chicken with Fig-Balsamic Glaze
    - Garlic & Chili Chicken Breast
    - Sweet Chili Barbecue Chicken Skewers
  - Cajun Chicken- Spicy Chicken New Orleans Style
    - Provençal Marinated Chicken
  - Chicken Tikka with Mint Yoghurt Dip
- Lemon & Herb Chicken - Fresh Chicken Breast, Marinated In Lemon & Mediterranean Herbs
  - Chargrilled Chicken Breast Skewers with Smoked Chili Mayo Dip
    - Tuscan Rosemary Chicken
  - Boneless Grilled Chicken Thighs with Sticky Maple Barbecue Sauce
    - Greek Oregano, Lemon & Garlic Chicken Breast
- Tandoori Chicken Breast with Fresh Coriander, Minted Yoghurt Raita
  - Hoisin & Five Spice Peking Chicken Breast
  - Chicken with Mississippi BBQ Glaze

### **Pork Dishes**

- Pork Ribs with Memphis BBQ Sauce
  - Pork, Apple Cider Sausages
    - BBQ King Pork Ribs
- Honey & Peppers Pork Skewers
- Hot & Spicy Fire King Pork Ribs
  - Hot Dogs with Fried Onions
    - Classic Pork Sausages
    - Oriental King Pork Ribs
  - Pork, Apple & Cider Burgers
  - Catherine Wheel Sausages

### **Beef, Steak & Gourmet Steak Burgers**

- Steak Burger 100g Cheese & Bacon - Monterey Jack, Crispy Bacon, BBQ Sauce, Salad, Mayo & Dill Pickles
  - Classic Steak Burger 130g, Salad, Mayo & Relish
- Rib Eye Steak (170g) -Prime Rib Eye Steak, Grilled & Served with Crispy Onion Rings, Grilled Tomatoes on The Vine (Supplement)
  - Steak & Stilton Burgers
- Rump Steak (170g) – Char Grilled to Medium & Served with Button Mushrooms & a Red Wine Reduction
  - Steak & Chilli Burgers
  - Texas Slow Smoked BBQ Beef Brisket
- Steak & Cherry Tomato Kebabs with Chimichurri Dressing

### **Lamb Dishes**

- Herb & Garlic BBQ Lamb
- English Barbecued Lamb Cutlets with Mint Jelly
- Rosemary & Redcurrant Lamb Skewers
  - Lamb & Minted Coriander Burger
  - Rosemary, Honey & Garlic Lamb
    - Kentucky Style BBQ Lamb

### **Barbecued Fish & Seafood**

- Tiger Prawn Skewers Thai Sweet Chilli Dressing
- Wild Salmon with Fresh Dill
- King Prawn Skewers with Lemongrass
- BBQ Salmon Fillet with Fresh Lemon & Honey Mustard Dill Sauce
- Grilled Sea Bass Fillets with Rosemary & Thyme
- Sticky Lemon Salmon Fillets

### **Vegetarian Barbecue**

- Caprasi Bruschetta - Toasted Sliced Baguette Topped with Grilled Balsamic Glazed Beefsteak Tomato & Melting Mozzarella
- Halloumi & Mediterranean Vegetable Skewers
- Mushroom & Halloumi Burger - Portobello Mushroom & Halloumi Cheese Burger
- Falafel Burger - Falafel in a Bun with Fresh Salad & Hummus
- Mediterranean Skewers - Sun Blush Tomatoes, Red & Green Peppers, Aubergine, Red Onion With Fresh Oregano & Thyme
- Garlic Mushroom Steak - Portobello Mushroom in a Bun with Lashings of Garlic Butter
- Roasted Vegetables & Greek Feta Flatbread with Rocket & Red Pepper Mayo
- Halloumi Skewers - Barbecued Halloumi with Sweet Chili Dipping Sauce
- Quorn Sausage Hot Dogs with Fried Onions
- Grilled Vegetable Platter – Aubergine, Red Peppers, Red Onions, & Courgettes & Fresh Cherry Tomatoes drizzled with Basil Pesto

### **Gourmet Salads**

- Mediterranean Salad - Mixed leaves, tomatoes, cucumbers, peppers, celery & olives. Topped with feta cheese & splashed with olive oil & garlic
- Spicy Rice - Curried rice in a light Coronation style dressing with juicy sultanas & topped with flaked almonds.
- Tomato & Red Onion - Fresh vine tomatoes, cherry tomatoes topped with finely sliced red onions with a balsamic dressing
- Homestyle Coleslaw - Finely shredded white cabbage, grated carrot & apple in a light & fresh coleslaw mayo dressing
- Greek Salad Platter - Cos lettuce, cherry tomatoes, cucumber, red onion with Greek Feta, black olives & a lemon, oregano vinaigrette
- Caesar Salad - Cos lettuce sprinkled with tangy grated cheese, Caesar dressing & crunch croutons Classic
  - Simple Green Salad - Mixed leaves and lemon mustard dressing
  - Couscous Salad - Chickpeas, olives, peppers, mixed leaves and coriander
- Gourmet BBQ House Salad - Baby Spinach, Rocket and Watercress Salad dressed with Lemon Juice and Sea Salt
  - Italian Pasta Salad - Pasta in a light Tomato Sauce with Red Peppers & Sweet corn