



WEDDINGS | BUSINESS EVENTS | PRIVATE EVENTS

# Thyme2Dine

*Where creativity meets quality*

Chef Jon 07724179812  
 thyme2dine101@gmail.com  
 www.thyme2dine.net  
 FB: Thyme 2 Dine - Private Chef Services



# Old Red's BBQ Menus

We use Old Red, our 1960's rice trailer, to prepare and cook in.  
All food is served inside our pop-up gazebo on dressed tables.

Minimum number of guests approximately 20.

Old Red's BBQ menus can be tailored to your personal tastes.  
Bespoke menus can be created. Contact Chef Jon to discuss.

## Prices from £12.00 per person

Price includes disposable crockery and cutlery.

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# Old Red's Pony BBQ

4oz steak burger served on a soft bun with optional cheese  
Classic pork sausage (hot dog style or lollipop style)  
Mediterranean chicken breast  
Spicy veggie burger in a soft bun  
Mixed leaf platter, cherry tomatoes, cucumber, spring onion and French dressing  
New potato salad  
Crunchy homestyle coleslaw  
Selection of BBQ condiments

Price £12.00 per person

# Old Red's Thoroughbred BBQ

4oz gourmet steak burger with melting Monterey jack cheese  
Sausage sizzler in a white torpedo roll with a sweet red onion relish  
Chorizo, chicken and red peppers  
Spicy bean burger with fresh hummus in a soft bun  
Mediterranean herb halloumi and fire roasted vegetables  
Italian pasta salad Green salad  
New potato salad  
Summer coleslaw  
Selection of BBQ condiments

Price £15.50 per person

# Pony and Thoroughbred desserts

A selection of:  
Cupcakes  
Chocolate Brownies  
Mini chocolate filled cups  
Shortbread

Price £4.00 per person (when ordered with Old Red's BBQ menus)

# Old Red's Stallion BBQ

Look through our extensive menu and choose between:

4 dishes (including vegetarian) for £20.50  
plus 4 gourmet salads

5 dishes (including vegetarian) for £24.50  
plus 4 gourmet salads

6 dishes (including vegetarian) for £28.50  
plus 4 gourmet salads

All served with baskets of rustic artisan breads, rolls, baps and BBQ condiments.

## Chicken Dishes

Peri Peri chicken breast  
Garlic and chilli chicken breast  
Cajun chicken breast  
Chicken tikka breast  
Lemon and herb chicken breast  
Tuscan rosemary chicken breast  
Mississippi chicken breast

## Pork Dishes

Memphis pork ribs  
Honey and pepper pork chop  
Oriental loin pork steak  
Apple and cider burger  
Hot dogs with fried onions  
Sausages – pork or pork and apple or Cumberland

## Beef Dishes

100g Monterey Jack cheese steak burger  
130g classic steak burger  
Steak and stilton burger  
Steak chilli burger  
Prime steak with vine tomatoes  
Texas slow smoked beef brisket  
Chimichurri steak strips with vine tomatoes

## Lamb Dishes

Herb and garlic lamb steak



Rosemary, honey and garlic lamb steak  
Kentucky style lamb steak  
English lamb cutlets with mint glaze  
Lamb, mint and coriander burger

## Fish and seafood Dishes

Thai sweet chilli tiger prawn skewer  
Honey and soy king prawn skewer  
Lemon and honey mustard salmon fillet  
Sticky lemon salmon fillet

## Vegetarian Dishes

Portobello and halloumi burger  
Garlic mushroom, mozzarella and roasted tomato flatbread  
Portobello garlic mushroom steak  
Roasted vegetable and feta flatbread  
Sweet chilli halloumi skewers  
Quorn hot dogs with fried onions

## Gourmet salads

Spicy rice – Curried rice in a light coronation style dressing  
Tomato and red onion – vine tomatoes topped with red onions with a balsamic dressing  
Homestyle coleslaw – white cabbage, carrot and apple with a mayo dressing  
Caesar salad – kos lettuce sprinkled with grated cheese, Caesar dressing and crunchy croutons  
Simple green salad with a lemon mustard dressing  
Couscous salad – mixed leaves, chickpeas, olives, peppers and coriander  
Gourmet house salad – baby spinach, rocket and watercress dressed with lemon and sea salt  
Italian pasta salad – pasta in a light tomato sauce with red peppers and sweetcorn

Minimum number of guests approximately 20.