



30 | St Nicholas Street

Event Menu Options

We offer a BBQ Buffet, Mexican Fiesta Buffet, Canapés, Late Night Curry and even a Small Nibbles menu.

Choose one option or several! Prices are below and include VAT.

BBQ Buffet – this is what we are known for!

You choose five hot items from these options:

- BBQ beef burger, with smoked cheddar, tomato, relish, lettuce, gherkins (GF)
- Slow cooked pulled pork shoulder (GF)
- Marinated teriyaki chicken (GF)
- Slow cooked lamb shoulder, marinated in harissa and honey, served with green herb sauce (GF) (supplement £2.50 p/p)
- Fresh seasonal fish (GF) (supplement £3 p/p)
- Roasted peppers with halloumi and sweet chilli (GF) (vg)
- Grilled red pepper with black bean salsa (GF) (ve)
- Cauliflower steak with pomegranate (GF) (ve)
- Slow cooked pulled jack fruit (GF) (ve)
- Portobello mushrooms topped with garlic oil (GF) (ve)
- Plant- based burger (GF) (ve)

Served with garlic bread - three fresh, seasonal salads - grilled rosemary & lemon potatoes.

(ve) denotes vegan, (vg) denotes vegetarian, (GF) gluten free

Mexican Fiesta Menu

includes all of the below

Mains

Mexican chicken: grilled chicken topped with a puree of coarse black bean puree, sweetcorn puree and topped with an avocado salsa

Beef chilli or Vegan chilli served in tortilla boats

Chicken or vegan enchilada (a corn tortilla, filled and rolled and covered in sauce)

Crispy pork carnitas (Mexican slow cooked pulled pork)

Sides

Guacamole

Sour cream

Grated cheese

Rice

BBQ'd corn on the cob

Nachos

Black bean salsa

Sweet treats

Chocolate and chilli tart or fruit salad

The Radnor Rooms' Canapé Menu

Choose 9 different types of Canapés from our menu and we will make enough for 4 per person

Cold Canapés

Goats cheese and caramelised red onion
Smoked mackerel and apple
Green pesto, sundried tomato and mozzarella
Smoked salmon with lemon zest and peppered cream cheese
Wild mushroom and watercress
Chorizo, feta & olives

Vegan Canapés

Sweet potato, and avocado topped with tomato salsa
Cucumber and Beetroot Hummus
Mushroom Pate on crostini
Vegan crab bites
Chickpea kofta
Red peppers stuffed with lentils
Roasted tomatoes with balsamic glaze vol au vents
Beetroot & Sweet potato with horse radish
Falafel with hummus dip
Assorted baby quiches

Hot Canapés

Chicken skewer
Glazed chipolatas
Marinated meatball
Schezwan prawn
Grilled stuffed new potatoes
Ricotta and black olive mini tart

Dessert Canapés

Fresh strawberries dipped in dark chocolate (ve)
Fruit tart
Brownie (can be made vegan)
Raspberry bakewell tart (ve)
Coconut macaroons (ve)
Profiteroles
Lemon meringue pie



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Late Night Curry

Vegetable Thai Red Curry and a Thai Chicken & Coconut Curry,

both served with rice, naan bread and chutneys

Small Nibbles

We will provide a selection of the following for your guests to graze from:

Artisan bread, crisps, glazed nuts, olives, vegetable crudites, hummus dip, olive oil & balsamic

Prices:

Canapés: £8.80pp (based on 4 canapés per person)

BBQ Buffet : £27.45pp

Canapés and BBQ buffet deal: £34.00 pp

Mexican Fiesta Buffet: £27.00pp

Late Night Curry: £19.25pp (if having BBQ or Mexican as main meal)

Children under 10yrs are charged £10 each for the BBQ Buffet. They are welcome to have anything from the buffet table but a selection of sandwiches is made for them and served alongside fruit, veg sticks and crisps. Parents can bring food for babies and children if this makes things less stressful!

Pizzas - £16 each

Order up to 6 different types, in whatever quantity you like (minimum of ten). We suggest half a pizza per person if having BBQ Buffet earlier in the day. They're made in-house and served hot from the oven.

Veggie

The vegetarian pizzas can be made vegan by substituting the mozzarella for vegan cheese

Maggie & Rita

Cherry tomatoes, basil and mozzarella

Two Much Room

Roasted portobello and chestnut mushrooms, mozzarella and roasted garlic

Living on the Veg

Roasted aubergines, courgettes, peppers with garlic oil, mozzarella

Stokes Squash (contains nuts)

Roasted squash, garlic and herb soft roulade, mozzarella and toasted pine nuts

Meaty

Smokey & The Bandit

Smoked bacon and garlic mushrooms with mozzarella

Posh Sausage & Rosemary

Homemade sausage, chorizo and roasted red onion with mozzarella

Raging Chicken

Marinated cajun chicken, roasted peppers, jalapenos, mozzarella and chillis

Swineapple

Baked black forest ham with pineapple and mozzarella

Fishy

Salty Seagull

Salted anchovies, olives, capers and red onion with mozzarella