



THE
FLAMING
GOURMAND®
...NO ORDINARY BARBECUE

THE MENU

NO ORDINARY BBQ...

This isn't just a barbecue, it's an epicurean BBQ experience. If you're looking for something a little different to make your event truly stand out, The Flaming Gourmand brings you a decadent barbecue feast that goes beyond expectations, that will leave your guests talking for years to come.

ABOUT US

Experience the best BBQ in Cheshire, where delicious food brings people together for unforgettable moments. Whether it's the smoky aroma, the sizzling sounds, or the mouth-watering flavours, our BBQ creates memories that last a lifetime.

HOW IT WORKS

Choose your favourite menu items and let us create a bespoke menu tailored just for you!



T: 01565 213 777

E: info@theflaminggourmand.co.uk

W: theflaminggourmand.co.uk

SCAN TO FIND
OUT MORE



NIBBLES & NATTER

THE EIGHT

CHOOSE 8 ITEMS
4 HOT & 4 COLD

THE SIX

CHOOSE 6 ITEMS
3 HOT & 3 COLD

THE FOUR

CHOOSE 4 ITEMS
2 HOT & 2 COLD



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HOT SELECTION

...OFF THE BRAZILIAN ROTISSERIE & WOOD FIRED
ARGENTINIAN GRILL

TERRIYAKI BELLY PORK

Pickled courgette

HALLOUMI FRIES

Deep fried halloumi, Moroccan
spiced yoghurt, pomegranate
seeds, fresh mint (GF)

THREE LITTLE PIGS

Lamb and mint, spicy chorizo,
caramelised onion, maple &
wholegrain mustard

SCALLOPS & CHORIZO

Lemon wedges

TEMPURA PRAWN

Sweet chilli sauce

SALT & PEPPER SQUID

Lemon aioli

BASIL OIL HOUMOUS

Grilled flatbreads

STEAK & MINI YORKIES

Strips of pink sirloin steak,
homemade yorkies, horseradish

SCALLOPS & PARMA HAM

Seared queen scallops, parma
ham, rosemary (GF)

LAMB MEATBALLS

Pomegranate, feta,
Moroccan spices (GF)

SLIDERS

Mobberley Angus Burger,
Pulled pork, FG sweet & sour sauce,
roasted vine tomato salsa.
Pulled jackfruit & guacamole

ARANCHINI BALLS

Mushroom and mozzarella, truffle
mayonnaise. Served on a
tomato and basil base.

THE FOUR: CHOOSE 2 HOT THE SIX: CHOOSE 3 HOT

THE EIGHT: CHOOSE 4 HOT

COLD SELECTION

AUBERGINE & GOATS CHEESE

Grilled courgette, fire roasted
peppers, smoked paprika (GF)

ANTIPASTI ROSEMARY SKEWERS

Vine cherry tomatoes,
cumbrian salami, Burrata

WATERMELON, FETA, BLACKBERRY

Sesame, balsamic

TUNA CRUDO

Lemon drizzle, crisp
cucumber slices, Endive boats

ENDIVE SALSA BOATS

Houmous, charred corn salsa (GF)

PINEAPPLE & CHEESE

Grilled pineapple chunks,
Cheshire cheese, rosemary (GF)

CAESER LETTUCE BUNDLES

Rotisserised chicken, endive,
caesar dressing, crispy
breadcrumbs

FIRE ROASTED PEPPER BRUSHETTA

Lemon, oregano

MARINATED FIGS, PROSCIUTTO

Bocconcini mozzarella, basil (GF)

BEETROOT & SALMON

Cucumber & dill (GF)

TRUFFLE HONEY ROASTED FIG

Truffle honey, pancetta crostini
with gorgonzola

JUMBO PRAWN COCKTAIL

Babygem lettuce, 3 jumbo prawn
tails, marie rose sauce, vinergarette

THE FOUR: CHOOSE 2 COLD THE SIX: CHOOSE 3 COLD

THE EIGHT: CHOOSE 4 COLD

THE BANQUET

THE BRAZILIAN BANQUET

CHOOSE FROM
2 MEATS
(1 MEAT/1FISH)
1 VEGETARIAN
4 SIDES

THE FLAMING FEAST

CHOOSE FROM
2 MEATS
1 FISH
1 VEGETARIAN
5 SIDES

THE EPICUREAN

CHOOSE FROM
2 MEATS
1 FISH
1 VEGETARIAN
6 SIDES

MENU'S ARE SERVED AS A LUXURIOUS BANQUET & CARVING STATION
ALL QUOTES WILL INCLUDE CROCKERY, CUTLERY, NAPKINS AND STAFF

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GRILLED MEAT

...OFF THE BRAZILIAN ROTISSERIE & WOOD FIRED ARGENTINIAN GRILL

LAMB PICANHA

Rump of Lamb, Rosemary,
mint, balsamic
(GF option available)
FG mint sauce

MALAGUETA CHICKEN

Roasted chilli, garlic, oregano (GF)
Cucumber mint raita

MAPLE CHICKEN

Maple, smoked paprika,
sea salt rub (GF)

RACK OF CHESHIRE LAMB

Fresh garden mint & garlic (GF)
(£2pp supplement)

PICANHA

Cap of rump steak, sea salt & fire
Chimichurri sauce

FILLET OF PORK

Parmesan crust (GF)
Hawks chilli jam

WOOD ROASTED BUTTERFLIED LEGS OF LAMB

48 hour marinade of toasted
cumin seeds & chilli (GF)
Mustard and tarrogan

JERK MARINATED CHICKEN THIGHS

Special FG Jerk Marinade

FULL RIB OF BEEF

Garlic & rosemary (GF)
(£2pp supplement)

BEEF RIB EYE

Sea salt & fire (GF)
(£2pp supplement)

WHOLE SIRLOIN BEEF

Simply roasted pink over birchwood
(£2pp supplement)

LAMB LOIN CHOPS

Olive oil, lemon, FG seasoning

...CONTINUED...

CACHACA GRILLED THIGHS

Brazilian sugar cane spirit & oregano (GF)

PORCHETTA

Free range pork middle, rosemary, garlic, fennel seeds (GF)
Salsa verde

PERUVIAN CHICKEN

Cumin, paprika (GF)
Jalapeno, lime & coriander dressing

CURRASCO DE FRANCO

Chicken thighs, lemon, peri peri, brown sugar, garlic (GF)
Garlic aioli



GRILLED FISH

...OFF THE BRAZILIAN ROTISSERIE & WOOD FIRED ARGENTINIAN GRILL

WHOLE BANANA LEAF WRAPPED WHOLE SALMON

Thai spiced dressing, fresh ginger,
lime, chilli stuffing

Lime and brown sugar

TIGER PRAWNS

Sea salt, chilli, garlic, cracked black
pepper butter (GF)

CHIMICHURRI OR PANCETTA WRAP MONKFISH TAILS

Parsley, garlic, roasted chilli (GF) (£1.50pp supplement)

SARDINES

Sea salt and grilled lemon (GF)

MALAGUETA TUNA STEAKS

Chilli and oregano (GF)

MISO & SOY CHILEAN SEA BASS

Sea bass marinated in mirin & miso
with brown sugar & soy sauce.

BLACKENED COD

Olive oil, red cajun spices (GF)

SALT & PEPPER SQUID

Lemon, Aioli

VEGETARIAN & VEGAN

...OFF THE BRAZILIAN ROTISSERIE & WOOD FIRED ARGENTINIAN GRILL

MALAGUETA AUBERGINE SLICES

Roasted chilli, garlic, oregano (VE/GF)

CHIMICHURRI POTOBELLO MUSHROOM

Parsely, coriander, chilli, garlic (VE/GF)

FIRE ROASTED PEPPERS & GOATS CHEESE

Spicy chilli Malagueta sauce and / or balsamic glaze
(V) (GF option available)

MEDITERRANEAN ROAST VEGETABLES & GRILLED HALLOUMI

Fresh herb chimichurri (V/GF)

MISO AUBERGINE SLICES

Cashew & peanut satay sauce, soy sauce (V)

CHARRED ASPARAGUS & LEEKS

Parmesan, parsley (VE/GF)

STUFFED PORTOBELLO MUSHROOM

With melting Taleggio, Parsely,
coriander, chilli, garlic (VE)



SUMPTUOUS SIDES & SALADS

HOT NEW POTATO SALAD

Wholegrain mustard, extra virgin olive oil, lemon, red onion & cornichon (VE/GF)

ROCKET, STRAWBERRY & WATERCRESS

Balsamic, parmesan, extra virgin olive oil (V)

CAPRESE SALAD

Baby mozzarella, cherry tomatoes, basil and balsamic glaze (V)

SEASONED FRIES

Proper seasoned (GF/VE)
(£1 supplement)

SEASONED SWEET POTATO FRIES

Sea salt (VE/GF)
(£1.50 supplement)

MEDITERRANEAN ROAST VEGETABLES

Oregano (VE/GF)

TIGER FRIES

50/50 split of fries and sweet potato fries (V/GF)
(£1.50 supplement)

BIRO BIRO RICE

Crispy shallots, spring onions, parsley (VE)
(GF option available)

SMOKY CHIPOTLE SLAW

Red cabbage, white cabbage, nigella seeds, mayonnaise (V/GF)

BRAZILIAN BLACK BEANS

Cumin, paprika, thyme, wheat (VE/GF)

CHARRED CORN SALSA

Coriander, roasted chilli, lime (VE/GF)

BEANS & PEAS SALAD

French beans, edamame beans, sugar snap peas, mangetout, petit pois, orange blossom (VE/GF)

...CONTINUED...

MOROCCAN POMEGRANATE COUSCOUS

Chickpeas, pomegranate, parsley.
red pepper, carrot, spiced oil, herb
dressing (VE/GF)

MANGO & AVOCADO

Lambs lettuce, babygem,
watercress, peashoots (V/GF)

SUPER GREEN SALAD

Cucumber, Pink Ladies apple,
edamame beans, sugar, snap
peas, soy, ginger and
asian dressing (VE)
(GF option available)

THE GOURMAND COBB SALAD

Chargrilled romaine lettuce,
smoked streaky bacon,
avocado, rocket, cherry vine
tomatoes, eggs, blue cheese,
chives, herby ranch dressing
(GF)

BLACK OLIVE, CUCUMBER & COURGETTE

Balsamic, lemon, basil dressing
(VE/GF)

CLASSIC GREEK SALAD

Olives, mixed tomatoes, cucumber,
red onion, dill, feta (GF)

ARGENTINIAN SPICED TOMATO & POMEGRANATE SALAD

Pomegranate molasses, Argentinian
spiced dressing (VE/GF)

GREEN HERB & SEED SALAD

Coriander, basil, parsley, mint,
mange tout, rocket, romaine,
toasted almonds, pumpkin and
nigella seeds, sage, lemon dressing
(VE/GF)

TOMATO & ONION SALAD

Extra virgin olive oil, fresh
herbs (V/GF)





SHARING BOARDS

THE STEAK BOARD

Ribeye steaks, spiced fries, charred corn salsa, vine tomato and mozzarella salad, slaw, peppercorn sauce (GF)

SURF AND TURF

Bucket of tiger prawns, chilli, garlic butter and 35 day aged Tomahawk steak, chimichurri, spiced fries, slaw, rocket and parmesan salad (GF)

CHICKEN AND CHIPS

Spatchcock chicken, spiced fries, smoky chipotle slaw, seasonal house salad (GF)

TERIYAKI SALMON FILLETS & PRAWNS

Grilled asparagus, mango, avocado and tomato and onion salad

CREATE YOUR OWN BESPOKE BOARD - SPEAK TO OUR TEAM

SHARING BOARDS | CHOOSE 1 BOARD | 3 SIDES

THE SWEET STUFF

INDIVIDUAL CHEESECAKE

Choose from a selection including Lotus Biscoff, Luxury Ferrero Rocher, Creamy Dreamy, Salted Caramel or Tiramisu and many more!

BOOZY PINEAPPLE

Marinated in no43 liquor, grilled pineapple, vanilla ice cream or chantilly cream (GF)

FIRE BAKED RUM BANANAS

Lemon, Havana Club 7, soft brwn sugar, ice cream (GF)

SEASONAL FRUIT SALAD

Mint, Cheshire honey, lime dressing (GF)

GRILLED PEACHES AND PISTACHIO

Chantilly cream and salted caramel sauce (GF)

ICE CREAM CONFETTI CONES

We have various packages available to bring locally made Cheshire ice cream or gelato to your unique occasion. Let your guests enjoy a sweet treat with ice cream, sprinkles and syrups! It's not a party without ice cream.

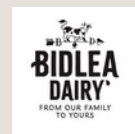
Ask our team for their full ice cream flavour lists!



MOBERLEY
ICE CREAM



THE REAL
FRUIT CREAMERY



BIDLEA
DAIRY



THE SWEET STUFF

WHY NOT SERVE YOUR WEDDING CAKE AS DESSERT?

FG TO CUT AND PRESENT
YOUR WEDDING CAKE
FREE OF CHARGE

Or add seasonal fruit salad and chantilly cream to your cake

NESPRESSO COFFEE AND
TEA STATION

Choose from all day service or just one service

BROWNIE TOWER

Add a brownie tower to your coffee station

THE SWEET STUFF PLATTERS

THE BIG CHEESE

Appleby's Cheshire, Fen dairy truffle brie, bbq baked feta and oregano, baked camembert, crostini's, biscuits, figs, grapes, celery

FIRE ROASTED
BOOZY FRUITS

Marinated in no. 43 liquor, whole roasted pineapple, rum and brown sugar, grilled bananas, chantilly cream (GF)

'PINK PEPPER KITCHEN' BROWNIES
& GRILLED FRUIT BOARD

Award winning brownie and grilled peaches



STREET FOOD

THE FESTOON LIGHTING GOES UP AND THE
BLACK BOARDS ARE HUNG.

LOADED FRIES

MAPLE CHICKEN

Chicken thigh, smoked paprika,
sesame seeds, garlic (GF)

SMOKED SHOULDER OF LAMB OR LAMB SHWARMA

Mustard and tarragan sauce

BRAZILIAN BLACKBEANS

Hawkshead sauces

All served on a mound of
Brazilian fries, with smoky
chipotle slaw, charred corn
salsa, crispy shallots

or choose 2 meats and 1 veg
from the main event

POSH DOGS

THE FLAMING GOURMAND POSH DOG

Smoked chimichurri relish,
wood smoked onions, vine
tomatoes, Cheshire cheese
sauce

CHARRED CORN DOG

Wood smoked onions,
charred corn salsa

HAWAIIAN DOG

Grilled pineapple, wood
smoked onions, roasted
cherry tomato relish

CHEESE & ONION DOG

Cider onions, Cheshire cheese
sauce

STREET FOOD

THE FESTOON LIGHTING GOES UP AND THE
BLACK BOARDS ARE HUNG.

BURGERS

THE CLASSIC BURGER

150g Mobberley Angus beef patty, cheese, lettuce, sliced beef tomato FG burger sauce, wood smoked caramelised onions, served on a toasted potato brioche bun

THE BRAZILIAN BURGER

150g Mobberley Angus beef patty, sweet chilli mayo, lettuce, chimichurri, coder onions, sliced beef tomato, served on a toasted potato brioche bun

THE MUSHROUMI

Smoked chimichurri portobello mushroom, fire grilled halloumi, wild rocket, sliced vine tomato, cider onions, sweet chilli mayo, Hawkshead chilli jam, served on a toasted potato brioche bun

POSH FISH & CHIPS

BATTERED MONK FISH NUGGETS & BATTERED SAUSAGE

All served with chippy chips, mushy peas, pickled shallots, gravy or curry sauce



GYROS

MARINATED SKINLESS AND BONELESS
CHICKEN THIGHS - YOGHURT, LEMON,
GARLIC, CUMIN, PAPRIKA

12HR SMOKED LAMB SHWARMA
SHOULDERS

BRAZILIAN BLACK BEANS (VE) OR
GRILLED HALLOUMI (V)

Grilled Greek style pitta flatbreads, meats from the wood fired grills, salads, cider onions, corn salsa, fire roasted peppers, shredded iceberg lettuce, FG marinated sun dried tomatoes, smoky chipotle slaw, jalapeños, whole green peppers, mixed cheeses and fries.

Choice of sauces - garlic aioli, roasted malagueta chilli sauce,
chilli jam, tzatziki dressing



PIZZA

TRADITIONAL ITALIAN PIZZAS COOKED ON AN OUTSIDE PIZZA OVEN.
CHOOSE 3

MARGARETA

san marzano tomato base, fior di latte mozzarella, parmesan,
basil, extra virgin olive oil (V)

DIAVOLA (SPICY MEAT FEAST)

San marzano tomato base, salsiccia Napoli picante, nduja,
jalapeno, fior di latte mozzarella, basil oil

SALAMI

San marzano tomato base, fior di latte mozzarella,
bocconcini, truffle salami, extra virgin olive oil

FIRE ROASTED PEPPERS

San marzano tomato base, mozzarisella classic - vegan
mozzarella, fire roasted peppers, sun-dried tomatoes,
red onion, basil, white truffle oil (VE)

PEPPERONI

San marzano tomato base, salsicca Napoli picante,
fior di latte mozzarella, basil oil

FUNGI

San marzano tomato base, fior di latte mozzarella,
basil, white truffle oil (V)

PIZZA ALLA PUTTANESCA

San marzano tomato base, fior di latte mozzarella,
parmesan, kalamata olives, capers, red onion, anchovy
fillets, basil, extra virgin olive oil



ABOUT OUR PIZZAS

PIZZAS CAN BE MADE GF FROM THE SELECTION YOU CHOOSE. ALL PIZZAS ARE MADE WITH SOUR DOUGH BASE AND OUR SAN MARZANO TOMATOES CAN BE TRACED BACK TO THEIR ORIGIN. YOUR FAVOURITE PIZZA NOT HERE? LET US KNOW AND WE CAN CREATE BESPOKE PIZZAS FOR YOU. ALL PIZZAS ARE SERVED ON PALM LEAF PLATES. PIZZAS ARE CUT AS LARGE SLICES SO GUESTS CAN CHOOSE A SELECTION OF SLICES.

HOT SANDWICH BOARDS

PLATTER OF ALL 3...

CHORIPAN

Homemade Italian sausage or grilled chorizo sausage on ciabatta, brushed with chimichurri, caramelised onions and fire roasted peppers

BACON BUTTIES

British outdoor bred bacon, ciabatta, Hawkshead ketchup or brown sauce

CHESHIRE CHEESE TOASTIES

Sliced focaccia, Hawkshead chilli jam and red onion marmalade

OPTION TO ADD CHURROS TO THE BOARD



FEAST BARS & STATIONS

BURRITO BAR

Meats and veg of your choice from the grill, rice, tortillas, grilled corn salsa, sliced vine tomato's, black beans, guacamole, sour cream

KEBAB STATION

These are no ordinary kebabs! Grilled naan breads, meats of your choice from the wood grill, salads, grilled chilli's, aioli, Frank's hot sauce, Appleby's warm Cheshire cheese sauce

BURGER BAR

150g Mobberley Angus beef patty
with a choice of 5,10 or 15 additions

TACO BAR

Meats, fish and veg of your choice from the grill.
Coriander lime & spring onion salsa, Salsa Roja Dip, cider pickled onions, mounds of guacamole, avocado mango salsa, tortillas, corn salsa, sliced vine tomato's, pickled jalapeños, sour cream, mixed cheese.

LOADED CHURROS

Dark chocolate sauce, salted caramel sauce,
fresh fruit berries, maple syrup, nutella

PIMP YOUR CREPE STATION

Lemon and brown sugar, banana and nutella, raspberries and syrup, Biscoff spread, dollops of ice cream.
Savoury option - Ham and cheese

FINER DETAILS

YOUR BESPOKE MENU PROPOSAL WILL
INCLUDE COSTINGS FOR CUTLERY,
CROCKERY, SET-UP, DE-RIG AND STAFF

PREMIUM AIRLAID WHITE
LINEN LIKE NAPKINS

HANDMADE CHINA CROCKERY

SILVER CUTLERY

PALM LEAF PLATES







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THE 2025
WEDDING
INDUSTRY AWARDS