



Q U A R T E R
E V E N T S

PRIVATE PARTIES

RACKS

BAR & KITCHEN

SUMMER PARTY MENUS

Classic BBQ MENU

10.95 per head

Minimum of 30 guests

Beef Burger

Homemade burger with sun blushed tomato & shallot relish

Free Range Berkshire Pork & Leek Sausage
with Caramelised Onions

Fried Onions

Racks Coleslaw

New Potato Salad
with Chive & Lemon Grass

Wild Rocket Salad
with Cherry Tomato, Red Onion & Pesto

Freshly Baked Bread Rolls

SMOKEHOUSE BBQ MENU

16.95 per head

Minimum of 30 guests

Beef Burger

with Applewood Smoked Cheddar & Caramelised Onions

Pulled Smoked Pork Shoulder
with homemade BBQ sauce

Harissa Smoked Chicken Thighs

Herb Marinated Halloumi
with Spinach & Oak Roasted Vegetables

Sweet Potato, Apricot & Chilli Cous-Cous
with Maple & Sherry Dressing

French Beans & Mangetout
with Hazelnut and Orange

Freshly Baked Bread Rolls

Hand Cut Chips

Dips: Smoked Paprika Aioli | Lime & Mint Yoghurt

SUMMER PARTY MENUS

· STEAK ·
BBQ MENU

25.95 per head

Minimum of 30 guests

Rolled Hereford Ruby Red Beef Sirloin
with Fresh Herbs & Pink Peppercorn

Pulled Berkshire Free-Range Pork Shoulder
with Home Made BBQ Sauce

Corn Fed chicken, Chorizo & Halloumi Brochette
with Red Pesto

Chargrilled Courgettes
with Asparagus, Sun-Blushed Tomato & Feta

Honey Roasted Squash
with Sour Cream, Coriander & Smoke Paprika

French Beans & Mangetout
with Hazelnut & Orange

Crispy Onion Rings
with Parmesan & Truffle Oil

Balsamic & Garlic Mushrooms

Hand Cut Chips

Freshly Baked Brioche Rolls

Dips:

Sour Cream, Wholegrain Mustard, Horseradish & Rocket Sauce

Spiced Beetroot & Apple Chutney

Organic Fig, Nasturtium & Blueberry Relish

SUMMER PARTY MENUS

HOG ROAST
BBQ MENU

23.00 per head

Minimum of 60 guests

Prepared, cooked and served for you by our chefs on Racks' heated terrace, our hog roast is great for all occasions, all year round. We use locally reared pigs perfect for hog roasting.

To accompany the delicious meat:

Homemade Sage, onion & Apricot Stuffing

Freshly Baked Rolls

Selection of Mustard & Relishes

Baked Potatoes
with soured cream and chive butter

Waldorf Salad

Wild Rocket Salad
with Baby Tomato, Red Onion & Parmesan

Vegetarian
BBQ MENU

Vegetarian meals must be booked in advance and are served instead of meat options

Butternut Squash, Quinoa & Caramelized Onion Burger

Harissa Spiced Sweet Potato, Courgette & Halloumi Brochette

RACKS BUFFET MENU

NIBBLES BUFFET - 8.95

Chicken satay skewers with peanut sauce

Cherry tomato and mozzarella skewers

Rosemary and honey-glazed sausages with bourbon mustard dip

Tomato and basil bruschetta

Fish cakes with paprika mayo

Mini Lamb Koftas with Mint Yoghurt Dip

FINGER FOOD BUFFET - 12.95

Mini beef burgers

Wild mushroom tartlet with thyme and Gruyère

Lemon and black pepper crusted cod goujons with aioli

Chicken satay skewers with peanut sauce

Chilli tiger prawn skewers

Mini Fish 'n' Chips

Rosemary and honey-glazed sausages with bourbon mustard dip

Tomato and basil bruschetta

RACKS BUFFET MENU

CARVED BUFFET - 19.95

Hand pulled pork with homemade Bramley apple sauce

Prawn, crab and salmon terrine

Roasted beef brisket with homemade creamed horseradish and beetroot relish

Hazelnut green beans

Chargrilled broccoli with chilli and garlic

Rosemary roasted Maris piper potatoes or hand cut chips

Racks Waldorf salad

Marinated halloumi & garden vegetable salad

Racks creamy coleslaw

Fresh baked ciabatta bread

SET MENU A

STARTERS

Tomato & roasted red pepper soup with Cheddar crostinis (V)

Ham hock & garden pea terrine with organic fig relish

Trio of wild mushrooms en croûte with tarragon pesto, Parmesan & rocket salad (V)

MAINS

Salmon fillet en croûte with crab meat, shallots and roasted red pepper with new potato, spinach and lime hollandaise

Corn fed chicken supreme with buttermilk potato gratin, green beans and chorizo gravy

Oven roasted potato gnocchi with cherry tomato, asparagus and goat's cheese (V)

PRICING

2 courses £17.50

3 courses £22.00

Set menus only available for groups of 10 or more

No mix and match with other menus

An optional 10% service charge will be added to your bill

DESSERTS

Hot chocolate fudge cake with vanilla ice cream

Almond Panna cotta with berry compote

Blackcurrant sorbet

SET MENU B

STARTERS

Cream of cauliflower with saute of wild mushroom & truffle oil

Rib-eye steak & bacon strips flamed with Madeira and cream with toasted ciabata

Loch Duart salmon fish cake with a fennel, lemon & dill sauce

Roasted pork belly, rabbit & pancetta rillettes with organic fig chutney and toasted focaccia

MAINS

Slowly braised Feather blade beef steak, buttermilk potato gratin, sauted greens, rich red wine jus & horseradish cream

Pork loin steak roasted with bacon and goat's cheese, apple mash, wilted greens and cider gravy

Whole roasted sea bass with lemon, olives&caper butter, Parmesan roasted new potato & asparagus

Goat's cheese, sun blushed tomato and red onion tart with sautéed new potato & grilled asparagus(V)

DESSERTS

Pecan nut & cranberry chocolate brownie with chocolate sauce & ice cream

Sticky toffee pudding with butterscotch sauce and ice cream

Peanut butter & white chocolate cheesecake with ice cream

Racks Cheeseboard - Selection of 4 local cheeses (Wookey Hole Cave Aged Cheddar, Sharpham Rustic, Cornish Brie and Goat's Cheese) with organic fig chutney and Fudge's biscuits

PRICING

2 courses £23.00

3 courses £28.00

Set menus only available for groups of 10 or more

No mix and match with other menus

An optional 10% service charge will be added to your bill