



# Burger Theory

## Weddings!

We love a good wedding party and if you like what we do at our pop-ups you will love our wedding menu too. All our food is fresh, local and handmade by us. We know that catering for a mixed crowd can be complicated so we offer a range of meat and vegetarian options with gluten free and vegan available. You can expect a professional, punctual and friendly service from our team, who are prepared to go the extra mile to make sure everyone leaves happy.



### Burgers

Served in a sourdough sesame bun with lettuce, tomato, red onion and garlic mayo and a side of fries and apricot and mustard coleslaw

### Cheese Theory

Beef and dry cured bacon patty, oak smoked cheddar, sweet gherkins, American mustard and tomato relish or BBQ sauce

### Blue Cow

Beef and jalapeno burger, blue cheese and tomato relish

### Southern Bird

Southern fried free-range chicken breast, blue cheese slaw and jalapeno tomato relish

### The Don

Beef and dry cured bacon patty, pepperoni, oregano, garlic and chili pattie with tomato sauce, mozzarella and basil

### Royal Mint

Minted lamb burger with haloumi and harrissa mayo

### Wild thing

Wild boar, venison and apricot burger with Gouda cheese and salsa verde

### Southern Hippie (v)

Southern fried Portobello mushroom, blue cheese slaw and jalapeno tomato relish ginger glaze

### Kids beef burgers

For people with a more particular pallet we offer a plain cheese burger with the option of mayo, ketchup, lettuce and tomato

**Meals £8.50 per head. Minimum of 75 covers.**

### Extras

Buffalo wings with BBQ glaze, Buffalo hot glaze or honey, mustard and cider glaze - £2.50 per head

Carolina baby back ribs with BBQ glaze, Buffalo hot glaze or honey, mustard and cider glaze - £4.00 per head

