

BBQ Menu

Main Dishes

(Choose 2 & 1 vegetarian option)

Homemade Beef Burger in a Brioche Bun
Served with onions, Monterey Jack, gherkin, relish and garnished with spring onion and red chilli

Oxford or Chorizo Sausages
Sticky wholegrain mustard onions and garlic mayonnaise

Butterflied Legs of Lamb *(supplement £1.00 + VAT per person)*
Studded with garlic, rosemary with a mint and chilli sauce

Whole Rare Sirloins of Beef *(supplement £1.50 + VAT per person)*
With a creamed horseradish

BBQ Salmon Skewers *(supplement £1.00 + VAT per person)*
Sweet chilli and soy

Chargrilled Chicken Thighs
Marinated in rosemary, lemon and garlic

Butterflied Legs of Lamb *(supplement £1.00 + VAT per person)*
Marinated in harissa yoghurt

Barbecued Satay Chicken
With fresh chillies, coriander & sour cream

Barbecued Devilled Beef
Flavoured with mustard, cayenne pepper, tabasco, Worcestershire sauce and brown sugar

Balinese Chicken
Oriental flavours with lemongrass, galangal, chillies, turmeric and coriander

Chinese Five Spice Pork and Pepper Kebabs

Seared Tuna Stack *(supplement £1.50 + VAT per person)*
Ginger, chilli, lime, sesame seed & soy dressing

Monkfish wrapped in Smoked Bacon *(supplement £1.50 + VAT per person)*
Lemon and rosemary butter

Thai Marinated King Prawns *(supplement £1.50 + VAT per person)*



Vegetarian

Grilled Field Mushroom (ve)
Thyme, garlic and caramelised onions

Halloumi and Sweet Potato Skewer (v)
Tomato chutney

Aubergine, Tomato and Feta Stacks (v)

Corn on the Cob (v)
With chilli butter

BBQ Cauliflower Steak (ve)
with salsa verde

Chargrilled Sweet Potato Steaks (ve)
BBQ sauce

BBQ Jackfruit (ve)
Served in a tortilla wrap with pea guacamole



Salad Bar

(Choose 3)

French beans, mangetout with hazelnut and orange

Roasted fennel and radish salad

Traditional potato salad

German potato salad with gherkins and onions

Wild rice with sweetcorn, peppers and nuts

Hot buttered baby new potatoes

Quinoa salad with edamame, courgette and lemon with spring onion and herb oil

Broad bean, radish and red onion salad

Roast butternut squash, red onion with tahini and za'atar

Bulgur wheat with green olives, spring onions, sultanas, flaked almonds, mint and parsley

Green bean salad with mustard seeds and tarragon

Baby spinach with dates and onions

Root vegetable slaw

Artichoke, sundried tomato & olive salad

Orzo, sun-blushed tomato, spinach and pesto

Mixed tomato salad with cracked black pepper and olive oil

Minted cous cous with roasted vegetables & a mint oil

Roasted butternut, beetroot and goats cheese salad with spring onion

Thai asparagus with lime, ginger and chilli dressing

Curly endive and watercress with herb crouton

Baby leaf and herb salad with a sweet French dressing

Mixed leaf salad

Buffet Desserts

(Choose 2)

Tarte au citron

Chocolate mousse topped with profiteroles

Coconut and exotic fruit salad

Coffee cheesecake with cream

Mixed berry pavlova served with crushed honeycomb

Tiramisu

Sherry trifle

Pear and almond tart with vanilla cream

Treacle tart

Black cherry chocolate brownie

Chargrilled pineapple in a rum and vanilla syrup, vanilla honeycomb ice cream

Apple frangipane tart



To Finish

Continental Blend Coffee

A selection of teas and infusion