

Example BBQ Menu

Main Dishes

(Choose 3 & 1 vegetarian option)

Homemade Beef Burger
Topped with a homemade chilli and corn relish

Cumberland Sausages Sticky wholegrain mustard onions and garlic mayonnaise

BBQ Pulled Pork Chive sour cream

Legs of Lamb 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

Poached Salmon With lemon butter and paprika

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

Piri Piri Butterflied Legs of Pork Hot and spicy

Spatchcock Chicken Marinated in rosemary, lemon and garlic

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

Chinese Five Spice Pork and Pepper Kebabs Diced pork marinated for 24 hours

Honey and Lime Skewered Prawns With a tomato salsa

Vegetarian

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

Halloumi and Sweet Potato Skewer (v) Tomato chutney

Aubergine, Tomato and Feta Stacks (v) Served with a choice of fresh floured bakers buns and homemade relishes



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

Quinoa salad with edamame, courgette and lemon

Broad bean, radish and red onion salad

Artichoke, sundried tomato & olive salad

Mixed tomato salad with cracked black pepper and olive oil

Minted cous cous with roasted vegetables

Roasted butternut, beetroot and goats cheese salad

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

Buffet Desserts

(Choose 2)

Tarte au citron

Strawberries and fresh whipped cream

Dark chocolate mousse

Fresh fruit salad

New York style cheese cake

Tiramisu

Pecan pie

Chocolate brownie with a lemon cream

Sticky toffee, apple and fudge cake

French apple tart with vanilla custard

All desserts served with fresh cream