

## BBQ Menu 2020

Traditional buffet style or Family Sharing style of service optional.



 Indicates vegetarian  Indicates Vegan


### BBQ Menu A £21.50pp+VAT

Choose three meats;

Best Beef Burgers with Melted Cheddar Cheese & Fried Onions  
Succulent Pork Sausages  
Marinated Grilled Tandoori Chicken Pieces  
BBQ Chilli Chicken Wings

For vegetarians & vegans;

Ultimate Vegan Burger   
Falafel Vegan Sausages 

Roasted Mediterranean Veg & Haloumi Cheese Kebab 

All served with a selection of relishes,

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Choose any three salads from the menu

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Choose any two desserts from the menu


### BBQ Menu B £23.50pp+VAT

Choose three meats;

Lamb Burgers with tzatziki  
Marinated Lemon & Herb Chicken Skewers  
Mediterranean BBQ King Prawn skewers  
Cajun Spiced Chicken Thighs with a Honey Glaze

For vegetarians & vegans;

Ultimate Vegan Burger   
Falafel Vegan Sausages 

Roasted Mediterranean Veg & Haloumi Cheese Kebab 

All served with a selection of relishes,

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Choose any three salads from the menu

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Choose any two desserts from the menu

### BBQ Menu C £25.50pp+VAT

Choose three meats;

Marinated Grilled 4oz Steak  
Poached Salmon Filet with a Lemon & Dill Mayonnaise  
Smokey Braised Beef Brisket  
Piri Piri BBQ'd Whole Chicken Crown  
Tennessee Glazed BBQ'd Pulled Pork  
Moroccan BBQ Leg of Lamb

For vegetarians & vegans;

Ultimate Vegan Burger   
Falafel Vegan Sausages 

Roasted Mediterranean Vegetable & Haloumi Cheese Kebab 

All served with a selection of relishes,

Assorted Fresh Bakers Rolls

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Choose any three salads from the menu

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Choose any two desserts from the menu


### Salads/Sides


Caesar Salad with Croutons & Parmesan shavings  
Greek Salad with Basil olive oil dressing

Chick Peas Infused with Roasted Bells peppers   
Celery, Apple, Grape & Walnut Salad


New Potatoes with, Sour Cream & Chives


Herbed Quinoa carrot salad 

Spicy Bean Salad with a fresh Chilli Dressing 


Mixed Vegetable Saffron Rice 

Cucumber & Mint Pasta Salad

Lemon, Coriander & Minted Couscous 

Beef Tomato, Red Onion & fresh Basil dressed with Olive Oil   
Pesto & Rocket Pasta Salad

Buckwheat with Roasted Med Vegetables 

Mixed Leaf Green Salad with Oil & Balsamic 

Chunky Coleslaw



(Extra salad/side order choices (£1.50 sup pp)

Add mini corn on the cob (£1 pp)

Sausages: Choose from Pork & Leek, Pork & Apple, Mediterranean, Wild Boar & Apple, Lamb & Mint  
(extra £2.00pp)

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### Dessert

\* Indicates served warm & requirement to access to oven facility

Glazed Lemon Tart  
Banoffee Pie  
Black Forest Gateau  
Dark Choc Truffle & Salted Caramel Torte  
Mixed Red Berry Cheesecake  
Eton Mess (🍷 opt)  
Lemon Posset  
American Double Chocolate Brownie (nut free)  
Dark Chocolate Fondant\*  
Sticky Toffee Pudding\*  
Lemon infused Treacle Tart\* with Clotted Cream  
White Chocolate & Madagascan Vanilla Mousse  
Vanilla Panacotta Red Berry Pudding  
St Clements Cheesecake  
Exotic Fresh Fruit Salad 🍷  
Strawberry Fool Stack with Shortbread Biscuit  
Chocolate (& avocado) Mousse w' Raspberries & Pistachio 🍷  
Vanilla Crème Brulee  
Gluten Free Brownie  
Baileys Milk Chocolate Mousse  
Individual Passion Fruit Pavlova

**Trio of desserts** – Shortbread biscuit with strawberry fool, zesty lemon posset with raspberry, mini double chocolate brownie  
(£2.00 supp)

**Sharing platter** – Selection of our favourite & best miniature deserts; ideal for sharing.  
(£2.00 supp)

**Selection of English & Continental Cheese & Biscuits** (£4.00 sup)

**Additional Mixed Berries** to be served with your Dessert choices (£1.50 sup pp)

**Cheese Towers** (photos & quote available on request)

**Celebration Cakes** (photos & quote available on request)

### Add a cold plated appetiser - £5.00pp+VAT

**Prosciutto Ham** served with a baked fig compote & red amaranth

**Caprese Salad;** Buffalo Mozzarella, beef tomato & basil 🍷 or 🍷

**Chicken Liver Parfait** served with caramelised red onion marmalade

**Smoked Salmon** served with fresh lemon & dill mayonnaise

**Traditional Soup; choose from** (Watercress, Butternut squash or Cauliflower & Chive) 🍷 or 🍷

**Classic Chicken Caesar Salad** topped with parmesan shavings

### **Minimum order of 40 people.**

This price includes; white linen cloths, white linen napkins, crockery & cutlery.

Uniformed staff are available at £14 per hour, per staff member.

Tea, coffee, glassware, soft & alcoholic drinks are also available.

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