



BBQ Family Sharing

 Indicates Vegan  Indicates Vegetarian

BBQ Menu A

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,

Choose any two salads from the menu

Choose any two desserts from the menu

Tea, Coffee & Sweet Treats

BBQ Menu B

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,

Choose any two salads from the menu

Choose any two desserts from the menu

Tea, Coffee & Sweet Treats





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BBQ Menu C

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 Veg & Haloumi Cheese Kebab 

All served with a selection of relishes,
Assorted Fresh Bakers Rolls


Choose any two salads from the menu

Choose any two desserts from the menu

Tea, Coffee & Sweet Treats


Salads;

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

Chick Peas Infused with Roasted Bells peppers 
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





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Dessert

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 & Madagascar Vanilla Mousse

Vanilla Panacotta Red Berry Pudding

St Clements Cheesecake

Strawberry Fool Stack with Shortbread Biscuit

Chocolate (& avocado) Mousse w' Raspberries & Pistachio 

Vanilla Crème Brulee

Gluten Free Sticky Date 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 (£3.00 supp)

Add A Plated Appetiser

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

Butternut Squash Soup 

Grilled Haloumi served with sundried balsamic glaze (V)

Our team need access to kitchen facilities;
or we can bring our own for a cost of £500 (for every 200 guests).

Minimum order of 40 people.

Children 9 years and under will be charged for at half price or please see our children's menus.

Includes crockery, cutlery, linen napkins & linen cloths for dining tables.

