



BBQ Family Sharing

(Ve) Indicates Vegan (V) 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 **Ve**

Falafel Skewers **Ve**

Roasted Mediterranean Veg & Haloumi Cheese Kebab **V** or **Ve**

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 **Ve**

Falafel Skewers **Ve**

Roasted Mediterranean Veg & Haloumi Cheese Kebab **V** or **Ve**

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 Fillet with a Lemon & Dill Mayonnaise

Smokey Braised Beef Brisket

Piri Piri BBQ'd Chicken

Tennessee Glazed BBQ'd Pulled Pork

Moroccan BBQ Leg of Lamb

For vegetarians & vegans;

Ultimate Vegan Burger **Ve**

Falafel Skewers **Ve**

Roasted Mediterranean Veg & Haloumi Cheese Kebab **V** or **Ve**

All served with a selection of relishes,

Freshly Baked Artisan Breads

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 **V**

Greek Salad with Basil Olive Oil Dressing **V**

Chick Peas Infused with Roasted Bells peppers **Ve**

New Potatoes with, Sour Cream & Chives **V**

Herbed Quinoa Carrot Salad **Ve**

Spicy Bean Salad with a fresh Chilli Dressing **Ve**

Mixed Vegetable Saffron Rice **Ve**

Cucumber & Mint Pasta Salad **Ve**

Lemon, Coriander & Minted Couscous **Ve**

Beef Tomato, Red Onion & fresh Basil dressed with Olive Oil **Ve**

Pesto & Rocket Pasta Salad **V**

Buckwheat with Roasted Med Vegetables **Ve**

Mixed Leaf Green Salad with Oil & Balsamic **Ve**

Chunky Homemade Coleslaw **V**

Tabbouleh Salad **Ve**





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Dessert

Glazed Lemon Tart
Dark Chocolate Truffle & Salted Caramel Torte
Mixed Red Berry Cheesecake
Eton Mess (Ve opt)
Lemon Posset
American Double Chocolate Brownie (nut free)
Dark Chocolate Fondant*
Sticky Toffee Pudding*
Treacle Tart* with Clotted Cream
White Chocolate & Madagascan Vanilla Mousse
Vanilla Panacotta Red Berry Pudding
St Clements Cheesecake
Strawberry Fool Stack with Shortbread Biscuit
Chocolate (& Avocado) Mousse w' Raspberries & Pistachio Ve
Vanilla Crème Brulée
Vegan Gluten Free Sticky Date Brownie Ve
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, Heritage tomato & basil V or Ve
Chicken Liver Parfait served with caramelised red onion marmalade
Smoked Salmon served with fresh lemon & dill mayonnaise
Butternut Squash Soup Ve
Grilled Haloumi with sundried tomatoes & 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.

