

# Conference BBQ Menu 2020

**£52.50** per person *inc VAT*

Choose any combination of four BBQ mains, two sides, three salads, two desserts and fruit salad, coffee and mints. Add an extra main for only **£4.50** per person

## Mains

100% British beef burger with classic garnish (4oz)  
 Pork and herb sausage with a choice of flavours and seasoning  
 Lamb kebabs with yoghurt and mint raita  
 Peri peri spiced chicken thigh  
 Chimichurri minute steaks  
 Tandoori spiced corn-fed chicken legs  
 Honey and ginger glazed pork ribs  
 Lamb cutlets with rosemary mint and cumin  
*(supplement £6.50)*  
 Pork loin steaks with BBQ and sweet chilli glaze  
 Confit duck legs in a hoisin marinade  
 30 day dry aged Buccleuch rib eye steak 150gms  
*(supplement £7.50)*  
 Salmon teriyaki with pickled cucumber and wasabi mayonnaise  
 Tiger prawn and red pepper kebabs with lime and coriander  
 Blackened snapper with tomato and chilli salsa  
 Half a lobster tail, garlic parsley butter baked in our ceramic BBQ *(supplement £7.50)*  
 Harrisa spiced peppers, mushrooms and courgettes with garlic sauce  
 Cheese and roast vegetable stuffed Portobello mushrooms  
 Falafel with tzatziki  
 Cajun spiced vegetable brochette  
 Aubergine and sweet potato skewer with sour cream

## Salads

Tomato and chives  
 New potatoes with salsa verde, tomato, green olives and capers  
 Tossed cucumber  
 Greek Salad  
 Classic Caesar salad  
 Oriental cabbage, mange tout, peppers, soy and sesame dressing  
 Coleslaw  
 Carrot and raisin salad  
 Selection of relishes and dressings  
 Seasonal mixed leaves

## Sides

Baked jacket potatoes  
 Buttered corn on the cob with cayenne  
 Chunky chips  
 Sweet potato wedges  
 Spiced potato wedges  
 Garlic bread  
 Crisp lavish style bread and hummus  
 Nacho chips with salsa

## Desserts

Chocolate and black cherry trifle  
 BBQ pineapple skewers, coconut and malibu cream  
 Strawberry Pavlova  
 Vanilla and lime cheesecake  
 Sticky toffee pudding with vanilla ice cream  
 Mango and coconut pannacotta  
 Fruit salad

## Coffee and mints