



SUMMER BBQ MENU

Looking to entertain your guests in a relaxed and informal way?

At the Byward Kitchen and Bar we can offer you a BBQ served by your very own dedicated chef in our beautiful, secluded garden, for your guests which they can enjoy whilst the sun goes down over the city.

MENU A

Freshly cook on the BBQ

Marinated sea bream fillet

Pomegranate, spring onions and herb dressing

Home-made beef burger

pretzel bun and tomato relish

Tikka Paneer and vegetable kebab V

Mint yogurt

Sides

BBQ baked beans V

Cajun potato wedges V

Roquette, watermelon and feta salad V

Red pesto, grilled vegetables and pasta salad V

Dessert

Rhubarb and coconut cheesecake V

Served in individually glasses

MENU B

Freshly cook on the BBQ

Red mullet

Marinated in chilli, garlic and light soy sauce

Greek style chicken gyro

Flat bread and salsa

Halloumi, mushroom burger V

Pretzel bun

Sides

BBQ baked beans V

Loaded potato skins V

Avocado caesar salad V

Quinoa, chickpea and baby spinach salad V

Dessert

Traditional mix berry trifle V

layers of berries, sponge, creams, and coulis

£42 PER PERSON INC

Minimum booking of 20 people

£45 PER PERSON INC

Minimum booking of 20 people

BOOK NOW PLEASE:

EMAIL: HELLO@BYWARDKITCHENANDBAR.COM

TELEPHONE: 020 7481 3533

Byward Kitchen and Bar is an independent family-owned restaurant that prides itself on working with local suppliers who bring us the freshest produce daily. Our food is then prepared and cooked by our talented team of chefs.



(V) vegetarian, (VG) Vegan If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of allergens. All prices include VAT at 20% A discretionary 10% service charge will be added to your bill.