



BBQ Family Sharing

(Ve) Indicates Vegan (V) Indicates Vegetarian

Bronze BBQ Menu

Choose three meats;

Beef Burgers with Melted Cheddar Cheese & Fried Onions

Succulent Pork Sausages

Marinated Grilled Tandoori Chicken Thighs

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, Filter Coffee & Sweet Treats

Silver BBQ Menu

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, Filter Coffee & Sweet Treats





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Gold BBQ Menu

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 Lamb Rump

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, Filter 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

Banoffee Pie

Dark Chocolate Truffle & Salted Caramel Torte

Mixed Red Berry Cheesecake

Eton Mess (Ve opt) & GF

Lemon Posset with raspberry GF

American Double Chocolate Brownie (nut free)

Dark Chocolate Fondant

Sticky Toffee Pudding

Treacle Tart with Cream

White Chocolate & Madagascar Vanilla Mousse GF

Vanilla Panacotta & Red Berry Compote GF

Strawberry Fool Stack with Shortbread Biscuit

Pimms Jelly GF

Sticky Toffee Pear Pudding Ve & GF

Baileys Milk Chocolate Mousse GF

Individual Passion Fruit Pavlova GF

Vanilla Crème Brûlée GF

Sticky Date Brownie Ve & GF

Vegan Chocolate (& Avocado) Mousse w' Raspberries & Pistachio Ve & GF

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

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

Children 9 years and under please see our children's BBQ menus

Menu includes crockery, cutlery, linen napkins & linen cloths for dining tables.

