



BBQ Menu

Option 1 – 1 Meat, 1 Sausage, 1 Burger, 1 Potato and 3 Salads £12.95 + VAT

Option 2 – 2 Meat, 1 Sausage, 1 Burger, 1 Potato and 4 Salads £15.95 + VAT

Option 3 – 2 Meat, 2 Sausage, 2 Burgers 2 Potato and 5 Salads £17.95 + VAT

All Prices Include Artisan Breads and Rolls

Add a Dessert for £5.50 per head

Meat

Cajun Chicken Escalopes

Lemongrass, Chilli and Lime Chicken Escalopes

Garden Mint Lamb Steak

Rosemary and Garlic Lamb Steak

Chinese Five Spice Pork Steak

BBQ Pork and Vegetable Kebabs

Vegetable, Halloumi and Thyme Kebabs

4oz Rump Steak(75p Supplement) 8oz Rump Steak(£1.50 Supplement)

Sausages

Olde English

Cumberland

Beef, Ale and Mustard

Wild Boar and Sage

Pork, Leek and Apple

Venison and Thyme

Caramelised Red Onion and Thyme

Burgers

Traditional Beef

Pork, Apple and Sage

Lamb and Mint

Venison, Pigeon and Rabbit

Ostrich

Falafel and Spinach

Potatoes

Garlic and Rosemary Roasted Potatoes

Minted New Potatoes

Jacket Potatoes

Spicy Potato Wedges



Salads

Mediterranean Vegetable and Pasta

Courgette, Pepper, Aubergine, Olive, Red Onion and Macaroni in a Tomato and Basil Dressing

Orzo Pasta and Roasted Tomato

Orzo pasta, roasted Peppers and Tomatoes in a Garlic and Basil Vinaigrette

Blistered Courgette, Feta Cheese, Dill and Pomegranate Salad

With a Lemon and Thyme Dressing

French Beans, Mange Tout and Rocket Salad

With Hazelnuts, Orange and a Citrus and Chilli Dressing

Potato Salad

Diced New Potato with Onion, Chive and Mint Mayonnaise

Moroccan Spiced Couscous and Fruits

Couscous, Chickpeas, Sultanas, Cranberries and Apricots in a Moroccan Spiced Dressing

Nicoise Salad

Gem Lettuce, Boiled Egg, Green Beans, Cherry Tomatoes and New Potatoes with Vinaigrette

Coleslaw

White Cabbage, Carrot and Onion bound with Seasoned Mayonnaise

Thai Noodle

Noodles, Peppers and Mange Tout with a Thai Style Vinaigrette with Red Chillies and Coriander

Pesto, Spinach and Pine Nut

Farfalle Pasta, Spinach & Pine Nuts in a Green Pesto Dressing

Mixed Leaf

Continental Leaves, Cucumber Ribbons, Mixed peppers, Red Onion and Spring Onions with Honey and Mustard Dressing

Mixed Rice, Lentil, Pancetta and Bacon

Trio of Rices, Puy Lentils, Pancetta and Bacon with a Red Wine, Parsley and Garlic Vinaigrette

Beef Tomato, Mozzarella and Basil

Sliced Beef Tomatoes, Slices of Buffalo Mozzarella, Basil Leaves drizzled with French Dressing



Desserts

Homemade White Chocolate Crème Brulee

Belgian Chocolate Tart

Apple, Pear and Toffee Crumble

Baileys and Chocolate Cheesecake

Praline and Chocolate Truffle

Lemon Tart Garnished with Wild Berries

Strawberry Meringue Roulade

Raspberry and Mint Panacotta

Eton Mess

Banoffee Pie

Summer Berry Trifle

Strawberry Clotted Cream Tartlet

Chocolate and Raspberry Mousse

Lemon Meringue Pie

Orange and Whiskey Brioche Pudding

Sticky Toffee Pudding

Mojito Pannacotta

Homemade Tiramisu