



## Meat & Fish

*Please select three meat or fish items*

- Home made beef burgers with melting mozzarella, tomato relish and a focaccia bun
- Miso steak kebabs with red onion, courgette and pepper
- Caribbean marinated leg of lamb served with a pineapple and red onion salsa
- Large Cumberland sausages served with fresh baps and a Dijonnaise sauce
- Slow cooked pork shoulder finished on the BBQ served with pickles and slaw in a brioche bun
- Barbecue chicken breasts marinated with thyme, olive oil and roasted garlic with a lime and ginger mayo
- Roll your own chargrilled chicken tortillas served with guacamole, sour cream and salsa Mexicana
- Chicken brochettes with a honey, hoi sin, sherry and ginger glaze
- BBQ tamarind whole fillets of salmon with lemon grass chilli and ginger
- Brochette of tiger prawns and salmon served with a lemon and dill butter
- Salmon parcels wrapped in banana leaves baked on the BBQ and served with Hollandaise sauce
- Skewered tiger prawns with lime, coriander and guacamole
- BBQ market fish tacos served with a watermelon salsa

## Vegetarian

*Please select one vegetarian item*

- Butterbean burgers with fresh basil, mozzarella and chilli
- BBQ sweet corn cakes with lime, chilli and parmesan butter
- Grilled halloumi burger, roasted tomato and red onion relish and smashed avocado
- Cannellini bean parcels with sweet corn, cheddar, spring onion and parsley, wrapped in banana leaf
- BBQ empanadas filled with courgette, red pepper and tomato cooked lightly on the BBQ
- Aubergine, Provolone cheese and matchstick shredded oriental vegetable parcels

## Salads

*Please select three salads*

- Grilled aubergine salad with roasted red and yellow peppers, ribboned courgettes and roast vine tomatoes
- Cous cous salad with chargrilled vegetables, fresh pesto and lemon oil topped with parmesan shavings
- Marinated chick pea salad with baby spinach leaves, roasted vine tomatoes and shavings of parmesan
- Summer leaf and herb salad, avocado and parmesan croutons with an olive oil and lemon dressing
- New seasons potato salad with sour cream and chives finished with toasted pine nuts and almonds
- Salad of rocket, endive, gorgonzola and crisp bacon with a sweet balsamic dressing
- Beetroot, baby broad bean, artichoke and green bean salad with a light anchovy dressing
- Salad of roasted haloumi, sweet potato, red pepper, garlic and red onion with fresh thyme
- Classic Caesar salad with fresh white anchovies, Parmesan croûtons and soft quail's eggs
- Summer leaves and fresh herbs served with a traditional French dressing
- Brown rice salad with baby broad bean, pancetta, parsley and baby leeks
- Plum tomatoes, buffalo mozzarella and freshly torn basil Leaves

PLEASE NOTE THAT ALL PRICES ARE PER PERSON AND EXCLUSIVE OF VAT AT THE CURRENT RATE



## Desserts

*Please select one dessert*

- Cappuccino meringue roulade filled with white chocolate mousse and dark chocolate sauce, strawberries
- Summer berry tarts with a whipped white chocolate, mascarpone and Cointreau filling
- Hazelnut lemon meringue cake with home-made lemon curd and whipped cream
- Whipped vanilla cream, crushed brown sugar meringues, strawberries and raspberries
- Mandarin chocolate cake served with an orange and mandarin salad and whipped cream on the side
- Champagne poached peaches scented with rose geranium and served with vanilla cream
- Banoffee cheesecake served with toffee sauce and pouring cream
- Pistachio roulade with nectarines and a raspberry caramel sauce
- Chocolate roulade with strawberries and raspberries
- Coconut tart with passion fruit mascarpone
- Blackcurrant tart brulée

*Traditional BBQ*            £39.50  
*Upgrade BBQ\**            £49.50

*\*Upgrade BBQ includes an  
additional main and dessert*

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