



Barbecue Menu (June - September)

Minimum of 20 guests

Standard Menu - 5 Items (2 mains / 2 sides / 1 dessert) £23 per person

Premium Menu - 7 Items (3 mains / 3 sides / 1 dessert) £27 per person

Any additional items can be added for £5 per person

Includes Chef to cook & serve, Gas Barbecue, all cooking equipment, disposable plates & cutlery, tables to serve salads & a Gazebo if needed. Crockery & cutlery can be hired if necessary.

A waiter will be required at £15 per hour to help serve & clear all plates & rubbish.

Mains

Classic Cheese Burger with Cheddar Cheese & Pickles in a Brioche Bun (or Vegetarian Burger)

Cumberland Sausage in a Sub Roll, topped with Caramelised Onions (or Vegetarian Sausage)

Sticky Pork Ribs in our Chef Katherine Barbecue Sauce

Black Pudding & Scallop Skewers with Samphire & Pink Grapefruit

Barbecue Piri Piri Boneless Chicken Thighs

Cauliflower Steak with Chimichurri (v)

Pork Sovlaki with Flatbread

Lamb Steaks marinated in Rosemary, Garlic & Maldon Salt

Chicken Satay Skewers, marinated in Thai Spices with Satay Sauce

Portobello Mushrooms stuffed with Brighton Blue Cheese (v)

Grilled Salmon with Asparagus & Lemon

Grilled King Prawn Skewers in Maple & Siracha Butter

BBQ Pork Belly - Rare breed Pork belly smoked low & slow with BBQ glaze

Sides

Classic Caesar Salad with Gem Lettuce, Crutons & Parmesan

Chunky Rainbow Coleslaw

Charred Corn on the Cob with Garlic & Parsley Butter

Crunchy Greens - Cucumber, Spring Onion & Sugar Snap Peas with Lemon Oil

Potato & Bacon Salad with Blue Cheese Dressing

Greek Salad with Tomato, Onion, Cucumber, Olives & Feta

Penne Pasta Salad with Ranch Dressing, Lemon & Parmesan

Roasted Butternut Squash Salad with marinated Feta & Sesame Dressing

Roast Italian Potato - Roasted Potatoes with Rocket, Capers, Anchovies & Spring Onion finished with Lemon & Chilli infused Olive Oil

Roasted Vegetable Pasta Salad with Roasted Green Beans, Peppers, Onions & Fresh Herbs mixed with a sweet Honey & Mustard dressing

Tabbouleh Salad made with Bulgur Wheat, Fresh Tomatoes & Spring Onions mixed with lots of fresh Parsley & Mint

Cajun Rice with Streaky Smoked Bacon, Sautéed Onion, Celery & Peppers tossed with Kidney Beans, Parsley & Cayenne Pepper

Dessert Station

(served in disposable pots for your guests to help themselves & tuck in)

Double Chocolate Chip Brownie Jar with Chocolate Sauce, Salted Caramel Sauce & Honeycomb

Tropical Eton Mess with Passion Fruit, Mango, Kiwi, Pineapple. Topped With Coconut Flakes & Mint

Buttermilk Panna Cotta with Shortbread Biscuits & a Berry Compote

Lemon Posset topped with Meringue, Lemon Curd, White Chocolate & Black Olive Caramel. White

Chocolate & Lime Cheesecake topped with Bourbon Biscuits, Lime Curd & Chocolate Sauce