



Summer Barbecue Menu

Everyone loves a barbecue. So sit back, enjoy the views and let us do the hard work

Please choose 2 mains, 1 side and 3 salad options

Meat/Fish

Please choose 1 burger

Aberdeen Angus beef burgers with tomatoes, lettuce and red onions in a brioche bun

Pork and apple burger with cheddar cheese, crunchy apple slaw and a cider mayo in a brioche bun

Mediterranean marinated grilled chicken thigh with caramelized red onion, crumbled feta and a garlic yogurt sauce in a pita bread

Cumberland sausage with a red onion marmalade and crispy onions in a brioche finger bun

Please choose 1 meat and 1 marinade from the below:

Chicken skewer

Lamb kofta

Salmon fillet

Prawn skewer

Marinades:

Classic BBQ marinade

Spicy & tangy harissa

Jamaican jerk spice

Asian fusion - chill, soy sauce, and ginger honey mustard

Smoky chipotle & zesty lime

Vegetarian - If required please choose 1 burger

Moving mountain burger with lettuce, cheese, tomato and pickled gherkins in a brioche bun (V or VG)

Beetroot burger with lettuce, cheese, tomato and red onion in a brioche bun (V or VG)

Grilled vegan sausage with red onion marmalade and crispy onions in a finger bun (VG)

Pulled BBQ jackfruit with a tangy cabbage slaw and cider mayo in a ciabatta (V or VG)

If required please choose 1

Tika paneer and green pepper skewers with a coriander sprinkle (V)

Jerk meatball skewer with green peppers and onions (VG)

Garlic buttered grilled corn on the cob with fresh herbs and chili flakes (V or VG)

Grilled Mediterranean vegetable skewers with a salsa verde (VG)

Charred cabbage with a gochujang miso butter (V or VG)

Salads

Roasted vegetables, pearl couscous, harissa, parsley and pomegranate seeds (VG)

Roasted maple and lemon glazed carrots with tahini and coriander (VG)

Sundried tomato and spinach orzo with crumbled feta, basil and a lemon dressing (V or VG)

Caesar salad - Romaine lettuce with herby croutons and Parmesan shavings (V or VG)

Rocket, charred peaches, red onions, goats cheese and a balsamic dressing (V or VG)

Classic coleslaw (V or VG)

Classic Greek salad - kalamata olives, feta, sundried tomatoes with a olive oil and lemon vinaigrette (V or VG)

Asian sesame, ginger slaw with carrots, napa cabbage, edamame, bell peppers and chili (VG)

Traditional Tuscan chopped salad - soaked bread, tomatoes, cucumbers, capers, onions, and basil with a olive oil and red wine vinegar dressing (VG)

Sides

Lemon and herb roasted baby potatoes (V or VG)

Grilled sweet potatoes (V or VG)

Parmentier potatoes (V or VG)

Mexican spiced rice (VG)

Black garlic, confit tomatoes and cinnamon baked rice (VG)

Jolof rice (V or VG)

All served with hummus, tzatziki and a selection of fresh sourdough & fluffy flat-bread

Final menu choices are required no later than 14-days prior to your event date

FYI: Food is prepared in a kitchen where nuts are used so we cannot guarantee a nut free menu