

BBQ experience

Your grill selection

Choose ONE of the following dishes:

- Salmon with Soya & Ginger
- Fillet of Dry Aged Beef Medallions
- Loin of Local Venison
- Rump of lamb
- Gressingham Duck Breast with Soya & Honey Glaze
- Sea Bream Grilled with hazelnut & Sage Butter
- Dry Aged Cote Du Boeuf - £6 supplement per person
- Slow Cooked, Pressed & Grilled Belly Pork
- Native Lobster Tails, Garlic & Thyme Butter (Market Price)

Choose THREE of the following dishes:

- Chicken Marinaded in Yogurt & Coriander
- Chicken Marinaded in Soya & Ginger
- Cumberland Sausages
- Lamb Sheesh Kebabs
- Grilled Aubergine with Harissa & Cumin
- Marinaded Halloumi & Courgette Skewers
- Charred Courgette with Salsa Verde

Your salads

Your menu includes all salad dishes:

- Tomato, Shallot & Basil
- Cous Cous Tabouleh
- Penne Pasta, Basil Pesto & Bocconcini
- Summer Slaw with Fennel Seeds
- Mixed leaves with Honey & Mustard Dressing
- Warm Buttered New Potatoes with Malden Salt

Vegan and other dietary items available upon request. Please note we only use the finest seasonal ingredients, please be understanding should certain ingredients are not available at the time of your event

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To finish...

Choose TWO of the following dishes:

Chocolate Brownie, Spiced tuile
Hazelnut Sponge, Chocolate Mousse & Cherries
Individual Lemon Tart, Torched Meringue
Raspberry Delice, Toffee Popcorn
Olive Oil Sponge, White Chocolate & Cream Cheese
Passionfruit Mousse, "Jam Sandwich"

Alternatively choose ONE of the following for the table:

Summer Pudding, Vanilla Clotted Cream
Pavlova, Whipped Cream & Summer Berries
Sherry Trifle, Vanilla Anglaise & Cherries

Evening snacks

Left behind with simple to follow instructions for you to enjoy later in the evening

Barbecued and Pulled Lamb Shoulder
Rosemary brioche & Coriander Yogurt
£14

Pulled Coca Cola Beef Brisket
Poppyseed Roll, Horseradish Cream & Pickles
£17

Hoi Sin Pulled Duck Leg
Spring Onions & Coriander, Fennel Seed Roll
£16

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