



## BBQ MENU

£45.00 PER PERSON

Creole chicken wings  
Turner's Hair of the Hog sausage  
Lamb kofta with raita  
Homemade beef burgers with tomato relish  
Buttered corn on the cob  
Grilled peppers with aubergine, courgettes & halloumi kebabs  
Baby baked potatoes  
-  
Tomato & shallot salad with basil dressing  
Secretts leaves  
Harissa cous cous with toasted almonds and sultanas  
-  
Sour cream & chive dip  
Grated cheese  
Brioche buns  
Ranch, balsamic and house dressings  
-  
Fresh fruit plate  
Selection of miniature desserts

All menus are to be confirmed a minimum of 14 days prior to the event. Please note menus are subject to change.

For those with specific allergens that would like to know more about the dishes on our menus, please ask a member of our team who will be glad to assist.

(N) Contains nuts (V) Vegetarian (DF) Dairy free



## GOURMET BBQ MENU

£55.00 PER PERSON

Creole chicken wings  
Cumin spiced Barnsley lamb chop  
Turner's Hair of the Hog sausage  
Turner's Dragon Fury sausage  
Blackened Texan brisket of beef with gherkins and red cabbage  
Halibut on the bone with lemon grass & tiger prawn skewer  
Buttered corn on the cob  
Grilled peppers with aubergine, courgettes & halloumi kebabs  
Baby baked potatoes  
-  
Salad Caprese  
Secretts mixed leaves  
Harissa cous cous with toasted almonds and sultanas  
Grilled pitta bread with mint leaves, cucumber, shaved asparagus and roasted lemon oil  
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Sour cream & chive dip  
Grated cheese  
Brioche buns  
Ranch, balsamic and house dressings  
-  
Fresh fruit plate  
Selection of miniature desserts

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