



CONFERENCE  
AND EVENTS

# BBQ

2025



# BBQ Menus

## Entry Range: £37

### Main

- Grilled Cumberland sausage and crispy shallots served in a brioche roll
- 6oz Grilled beef burger served in a brioche bun with cheese slices
- Grilled plant-based sausage and crispy shallots served in a brioche roll
- Plant based burger served in a brioche bun with vegan cheese slices

### Salads

- Penne pasta with fire roasted peppers, bocconcini and pesto dressing 
- Mixed Salad - Spring onion, grated carrot, cucumber, radish, and cherry tomato 

### Desserts

- Dessert - Selection of seasonal fruits and hand cut traybakes

# BBQ Menus

## Standard Range: £47

### Main

- Grilled Cumberland sausage and crispy shallots served in a brioche roll
- 6oz grilled beef burger served in a brioche bun with cheese slices
- Hickory smoked BBQ chicken thighs, with garlic ranch dressing
- 'Moving mountains' plant-based burger with roasted peppers and guacamole in a vegan roll vg

### Salads

- Pasta salad with roasted red pepper, pickled carrot & blistered tomato
- New potato salad with spring onion, chives, shallots and vinaigrette dressing vg
- Mixed Salad with spring onion, grated carrot, cucumber, radish and cherry tomatoes vg

### Desserts

- Dark chocolate truffle torte with raspberry gel and white chocolate shavings
- Glazed plant-based lemon tart with citrus curd and lime scented soya Chantilly vg

# BBQ Menus

## Premier Range: £52

### Main

- Spiced lamb rump kebabs with a pomegranate and coriander dressing with charred flat breads
- 60z seared Berkshire farmed rib eye steaks with a salsa verde dressing
- Bone in pork chop with Bramley apple butter
- Citrus marinated tiger prawns finished with a lime and cilantro glaze
- Smashed falafel burgers served in artisan rolls with red pepper hummus and sweet chilli glaze vc

### Salads

- Caesar salad with crisp cos lettuce, charred baby gem, shaved pecorino cheese and marinated anchovies
- Warm potato salad with saffron, shaved fennel, lilliput capers and wholegrain mustard and cider vinegar dressing vc
- Israeli giant cous cous salad with fire roasted pimento peppers, marinated chickpeas, salt baked squash wedges and a harissa & baby coriander vinaigrette vc
- Heritage tomato, with buffalo mozzarella, dressed rocket, basil pesto dressing and torn basil leaves

### Desserts

- Plant-based chocolate millionaire tart with salted caramel sauce and whipped vanilla bean soya Chantilly vc
- Strawberry and clotted cream cheesecake with macerated strawberries, Pimm's syrup and white chocolate shavings

