



BBQ BUFFET MENU

£80 PER PERSON INCLUSIVE OF VAT

PICK THREE MAINS, THREE SIDES & THREE DESSERTS

Mains

- 1 Beef steak burgers - Brioche bun with flavourful beef pattie, tomato, baby gem & gherkin
- 2 Sausages in baps - Cumberland sausages with red onion jam
- 3 Korean chicken - Tender chicken marinated in chilli, honey, soy & Korean spices, then grilled
- 4 Chicken gyros - Chicken gyros on flatbreads, served with a refreshing cucumber & tomato salad
- 5 Chilli, coriander & lime chicken - Zesty chilli, coriander & lime chicken, with vibrant flavours
- 6 Baharat chicken skewers - Aromatic flavours of baharat chicken skewers, marinated with traditional Middle Eastern spices
- 7 Moroccan spiced lamb burgers - Juicy burgers infused with aromatic Moroccan spices, with a side of tangy yoghurt sauce.
- 8 Lamb koftas - Lamb koftas paired with refreshing mint yoghurt
- 9 Greek lamb kebabs - Succulent kebabs, seasoned with traditional herbs & spices, and served with tzatziki
- 10 Jerk chicken thighs - Juicy thighs marinated in spicy jerk seasoning, grilled to perfection, & served with a mango & tomato salsa
- 11 Jamaican-style pork skewers - Our Jamaican pork skewers are smoky, spicy & bursting with flavour
- 12 Honey mustard chicken thighs - Tender chicken thighs, glazed in honey mustard sauce
- 13 Spanish-style pork skewers - Our Spanish pork skewers, grilled & served with our rich, smoky Romesco sauce
- 14 Marinated beef rump pichana* - Tender marinated beef rump, served with zesty chimichurri sauce & roasted cherry tomatoes

Fish Mains

- 1 Banana leaf salmon- Infused with lemongrass & chilli, delicately wrapped in banana leaves
- 2 Teriyaki glazed salmon - Pan-seared salmon skewers drizzled with savoury teriyaki sauce
- 3 Chipotle prawn skewers- Juicy prawns marinated in zesty chipotle & lime, grilled to perfection & served on skewers.
- 4 Cajun fish tacos - Tender blackened fish, served with Cajun spices, wrapped in warm tortillas, & topped with fresh salsa.



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Vegetable Mains

- 1 Smoked aubergine steak - With satay sauce, served with crispy onions & drizzled with tahini dressing (VG)
- 2 Herb marinated halloumi - Grilled, succulent halloumi cheese, infused with aromatic herbs (VE)
- 3 Spiced cauliflower steak - Marinated in a medley of spices, topped with pomegranate seeds & coriander (VG)
- 4 Vegetable & halloumi kebabs (VE)
- 5 Vegan burger - vegan burger pattie, topped with a tomato, baby gem lettuce, a tangy gherkin, & served nestled in a fluffy brioche bun (VG)

Sides

- 1 Grilled Mediterranean vegetables - With tahini dressing & pomegranate (VG)
- 2 Herb tossed bbq new potatoes (VG)
- 3 Grilled asparagus - With lemon vinaigrette (VG)
- 4 Grilled sweet potato - With chipotle mayo (VE)
- 5 Roasted harissa cauliflower - Served with a hazelnut salad (VG)
- 6 Charred broccoli - With chilli & almonds (VG)
- 7 Charred, buttered hispi cabbage (VE)
- 8 Classic potato salad (VE)
- 9 Jewelled cous-cous - With pomegranate, pistachio & toasted almonds (VG)
- 10 Tabbouleh - With cucumber, tomato, parsley & lemon (VG)
- 11 Watermelon feta salad - With mint & lime (VE)
- 12 Roasted beetroot & goats cheese salad (VE)
- 13 BBQ corn on the cob - With garlic butter (VE)
- 14 Seasonal Salad - Mixed leaves, courgette, carrot, sugar snap peas & fresh herbs (VG)
- 15 Tomato & mozzarella Caprese salad (VE)
- 16 Lebanese fattoush salad (VE)



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Sides (continued)

17 Coleslaw - Served chunky style (VE)

18 Classic Caesar Salad - With homemade dressing, roasted beetroot, goat's cheese & truffle (VE)

19 Orzo - With basil dressing (VE)

20 Radish, cucumber, yoghurt & mint (VE)

21 Courgette, heritage tomato & soft herbs (VE)

Desserts

1 Double chocolate brownie - With chocolate cremeaux

2 Lemon posset - With brandy snap biscuit

3 Strawberry mousse - With marinated strawberries & oat crumble (VG)

4 Almond cake - With mascarpone Chantilly & raspberries (N)

5 Baked NY style cheesecake With sour cream & apple compote

6 Mini carrot cake - With cream cheese frosting

7 Mini date pudding cupcake - With white chocolate ganache & fudge

8 Custard tart

9 White chocolate & Baileys cheesecake

10 Lemon meringue tart

11 Chocolate & olive oil cake (VG)

12 Profiteroles & chocolate sauce

13 Mini muscovado meringue - With berry compote

14 Strawberry & mint cheesecake



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Desserts (continued)

5 Cherry & almond tart (N)

16 Chocolate mousse pots

17 Passion fruit & coconut panna cotta 18 Mango & coconut rice pudding cups

18 Salted caramel & hazelnut chocolate tarts

19 Espresso & dark chocolate shot glasses

20 Pistachio & raspberry tartlets (N)

21 Mini Victoria sponge (VG)

22 Mixed fruit & nut flapjack (VG) (N)

23 Earl Grey tea & lemon tarlets

24 Spiced pumpkin & maple syrup donuts

25 Hazlenut glazed mousse cake (N)

26 Dark chocolate & salted caramel lollipop cookie

27 10 Cheery & vanilla cheesecake bites