

THE MONTAGUE ON THE GARDENS

BBQ FINGER BUFFET MENU

Choose eight items from the list below

Please choose four items from meat/fish and four items from vegetarian and dessert

MEAT

CLASSIC HAMBURGER

With onion ring and relish

BBQ PULLED DUCK SLIDER

With pickled coleslaw

BEEF BURGER

Pineapple, American cheese, lettuce, teriyaki mayo

HARISSA LAMB KOFTA (GF)

With mint raita

CHICKEN YAKITORI SKEWERS (GF)

With a sweet & savoury sauce

CUBAN MOJO CHICKEN WRAP

With rocket and chipotle mayo

CUMBERLAND SAUSAGE ROLLS

With apple cider chutney

SPANISH HAM AND CHEESE CROQUETTES

FISH

SMOKED SALMON BLINI

With chive cream cheese

BATTERED SQUID RINGS

With aioli

SALMON AND PARSLEY GOUJONS

With lemon and dill mayonnaise

TIGER PRAWN TEMPURA

With Asian dipping sauce

MARMITE BATTERED COD

With tartare sauce

THAI TUNA & PRAWN FISH CAKES

With sweet chilli sauce

CRAB & AVOCADO CROSTINI

With pickled cucumber

SALMON SKEWERS (GF)

With teriyaki dipping sauce

VEGETARIAN

MOZZARELLA AND TOMATO ARANCINI (V)

THREE-CHEESE CROQUETTES (V)

With Branston pickle

CHICKPEA AND GARDEN PEA FRITTER BURGER (V)

With mango chutney

GREEK SALAD CONES (V)

CAULIFLOWER PAKORA (VG)

With yoghurt and mint

FRENCH ONION AND THYME TART

With Gruyère

GRILLED VEGETABLE AND HUMOUS WRAPS (VG)

POTATO SKINS (VG)

With guacamole and sriracha relish

PEA, COURGETTE AND RICOTTA RYE BREAD TOASTS (V)

CHEESY CHUNKY CHIPS (V)

DESSERT

COCONUT AND MANGO CHEESECAKE (V, GF)

ICE CREAM CONES (V)

PEACH MELBA MERINGUE (V, GF)

CHOCOLATE BROWNIE (V, GF)

SUGARED JAM DOUGHNUT BITES (V)

With chocolate dipping sauce

SUMMER FRUIT TART

With crème pâtissière

Vegetarian (V) | Vegan (VG) | Gluten-free (GF)

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements.