



Barbecue Menu



Barbecue

Please choose:

2 meat dishes

1 fish dish

1 vegetarian dish

1 homemade relish

3 salads

1 dessert

Your barbecue includes:

Garlic Foccaccia Bread

Jacket potatoes or corn on the cob

Mixed leaf salad

A selection of sliced fruit

Meat

Chicken burger with a choice of extra filling. *GF*

BBQ sauce, Chorizo bacon, Mozzarella cheese, Beetroot relish, Caramelised red onions, Gherkins.

Minute steak in red wine, thyme and chilli. *GF*

Teriyaki-style minute steak.

Butterfly leg lamb of marinated in garlic, mint & rosemary. *GF*

Minted lamb burgers with onions and a choice of extra filling.

BBQ sauce, Chorizo bacon, Mozzarella cheese, Beetroot relish, Caramelised red onions, Gherkins.

Butterfly chicken in choice of marinade. *GF*

BBQ sauce, Cajun spice, Honey, Ginger & Chilli

Butterfly chicken in choice of Indian marinade. *GF, N*

Tikka, Madras, Tandoori

Chicken satay.

Butterfly chicken marinated in orange, lemon & herb. *GF*

Butterfly chicken in choice of green or red Thai marinade. *GF*

Beef burger with mozzarella, tomato and cos lettuce.

A choice of jumbo sausage.

Pork & apple, Cumberland, Pork & leek

Pork loin marinated in mustard & honey served with caramelised apples and pears in a cider glaze.

Pork steaks in BBQ sauce.

Pulled pork burger with home made apple sauce and grilled bacon with a choice of extra filling. *GF*

BBQ sauce, Chorizo, Mozzarella cheese, Beetroot relish, Caramelised red onions, Gherkins.

Burger buns

Choose one flavoured bun with your burger.

Brioche bun, Sesame bun, Plain bun

Burger relishes

Choose one home made relish with your burger.

Beetroot & orange relish(v), Onion & balsamic relish(v), Caramelised red onion relish(v), Fig & grape relish(v), Tomato, pineapple & coriander salsa (gf), Tomato & basil relish(v),

Fish

Salmon or haddock in Cajun spice. *GF*

Salmon or haddock marinated in lime and ginger with avocado salsa. *GF*

Tuna steak served with tomato & black olive salsa. *GF*

Tuna teriyaki style.

Spanish paella with prawns, clams, mussels & saffron. *GF*

Monkfish in chilli, coriander & lemongrass. *GF*

Crispy salmon burger with spinach leaves & aioli sauce.

Cod in lemon, thyme, oregano and paprika.

Burger buns

Choose one flavoured bun with your burger.

Brioche bun, Sesame bun, Plain bun

Burger relishes

Choose one home made relish with your burger.

Beetroot & orange relish(v), Onion & balsamic relish(v), Caramelised red onion relish(v),
Fig & grape relish(v), Tomato, pineapple & coriander salsa (gf), Tomato & basil relish(v),

Vegetarian

Roasted red pepper, courgette & halloumi cheese burger marinated in garlic & lemon oil. [V](#)

Barbecue vegetables bound with puy lentils, sliced avocado, feta cheese and fresh herb & lemon dressing. [V](#), [GF](#)

Filled slowly baked whole pepper with tandoori, tofu & lentils. [V](#), [N](#)

Asparagus and beetroot risotto topped with parmesan cheese. [V](#), [GF](#)

Mushroom risotto topped with parmesan cheese. [V](#), [GF](#)

Sweet potato, beans & lentil burger with sweet caramelised red onions and garlic mayonnaise. [V](#)

Roasted vegetables and beans in tomato and paprika sauce served with pitta bread. [V](#)

Tofu, courgette & ricotta burger with tomato & red pepper relish, smashed. [V](#)

Roasted butternut squash with ricotta & grape jam. [V](#)

Barbecued field mushrooms filled with caramelised red onion and goats cheese with rosemary, herb & garlic butter. [V](#), [GF](#)

Vegan pulled BBQ jackfruit burger with crunchy apple coleslaw. [V](#)

Celeriac steaks with salsa verde. [V](#), [GF](#)

Burger buns

Choose one flavoured bun with your burger.

Brioche bun, Sesame bun, Plain bun

Burger relishes

Choose one home made relish with your burger.

Beetroot & orange relish(v), Onion & balsamic relish(v), Caramelised red onion relish(v), Fig & grape relish(v), Tomato, pineapple & coriander salsa (gf), Tomato & basil relish(v),

Salads

Roasted mixed pepper salad. [V](#), [GF](#)

Potato and fennel nicoise. [V](#)

Caesar salad with anchovies, crispy bacon and toasted croutons.

Roasted vegetable, herbs & lemon quinoa. [V](#)

Smashed new potatoes with crème fraiche course grain mustard & basil. [V](#), [GF](#)

Watercress, rocket, sweet pear and parmesan salad. [V](#), [GF](#)

Summer tomatoes, red onion, basil & mozzarella salad. [V](#), [GF](#)

Crunchy Thai salad. [V](#)

Pasta salad with Mediterranean summers vegetables
with lemon & lime dressing [V](#)

Spinach, watercress and bacon salad. [GF](#)

Coleslaw. [V](#)

Mustard, dill & sour slaw. [V](#)

Asparagus & leaf spinach salad with raspberry & lemon dressing. [V](#)

Farro, broad bean, pea & ricotta salad. [V](#)

Sliced rainbow beetroot salad with orange dressing. [V](#)

Rice, butternut squash with cumin salad. [V](#)

Desserts

Chocolate profiteroles with cream. *V, N*

Homemade chocolate and orange tart with cream. *V*

Gin & tonic cheesecake. *V*

Lemon drizzle gateau with vanilla pastry cream. *V*

Fresh strawberries, raspberries and clotted cream. *V, GF*

Strawberry & raspberry or passionfruit & mango pavlova. *V, GF*

Summer berry roulade. *V*

Banoffee pie on a hazelnut biscuit base served in a glass. *V, N*

Lemon posset with meringue. *V, GF*

Blackberry, blueberry & elderflower trifle. *V*

Key

- V* Vegetarian
- GF* Gluten free
- N* Contains nuts

We use locally sourced produce wherever possible to support our environmental credentials, ISO 14001.