

BBQ experience

Your grill selection

Choose ONE of the following dishes:

Sea Trout with Soya & Ginger
Fillet of Dry Aged Beef Medallions
Loin of Local Venison
Rump of Lamb
Gressingham Duck Breast with Soya & Honey Glaze

Choose THREE of the following dishes:

Chicken Marinaded in Yogurt & Coriander
Chicken Marinaded in Soya & Ginger
Cumberland Sausages
Lamb Sheesh Kebabs
Grilled Aubergine with Harissa & Cumin
Marinaded Halloumi & Courgette Skewers
Charred Squash with Walnut Pesto

Your salads

Your menu includes all salad dishes:

Tomato, Shallot & Basil
Cous Cous Tabouleh with Feta
Penne Pasta, Basil Pesto & Bocconcini
Summer Slaw with Fennel Seeds
Mixed leaves with Honey & Mustard Dressing
Warm Buttered New Potatoes with Molden Salt

To finish...

Choose TWO of the following dishes:

Chocolate Brownie, Spiced tuile
Hazelnut Sponge, Chocolate Mousse & Cherries
Individual Lemon Tart, Torched Meringue
Strawberry Delice, Toffee Popcorn
Olive Oil Sponge, White Chocolate & Cream Cheese
Passionfruit Mousse, "Jam Sandwich"
Forest Fruit "Trifle"

Vegan and other dietary items available upon request. Please note we only use the finest seasonal ingredients, please be understanding should certain ingredients are not available at the time of your event