

BBQ menu

2026

Main options

- Grilled sweet potato with lime coriander mayo
- Halloumi ,tomato honey kebabs
- Spring lamb kebabs cumin yoghurt dip
- Honey mustard prawn
- Moroccan chicken fillets glazed spicy apple rings
- Seasonal sausages caramelised onions
- Corn on the cob with herb butter chilli dipping sauce
- Chorizo baby potato skewer
- Homemade burgers American/Swiss cheese
- Butterflied leg of lamb redcurrant rosemary glaze
- Whole beef fillet
- Salmon Fillet coconut and coriander marinade
- Coca cola BBQ ribs
- Spatchcock salt & pepper poussin (whole)
- Spring onion and feta stuffed mushrooms
- Locally sourced duck with ginger garlic crust
- Bacon and Scallop skewers
- Lamb kofta chopped kebab salad
- Beef steaks with warmed griddled tomatoes
- Charred oyster mushrooms mustard & thyme

Accompaniments

- Flatbreads spring onion garlic butter
- Torched peach rocket goats cheese pickled shallots
- Mozzarella onions seasonal tomatoes micro basil infused oil
- Turmeric sultana almond potato salad
- Pea crushed mint bowl

- Seasonal Slaw/BBQ slaw
- Romaine lettuce leaves soy sesame dressing
- Cucumber tomato green pepper red onion feta lemon oil
- BBQ baby leeks, corn and asparagus
- Artisan breads salted/parmesan herb/ sundried tomato butter board
- Shredded ginger infused carrots served crème fraiche

Price to be advised on selection of menu items