

BBQ menu

Main options

- Grilled sweet potato with lime and coriander mayonnaise
- Halloumi, red onion and new potato skewer
- Spring lamb kebabs with cumin yoghurt dip
- Honey mustard prawn and chorizo skewer
- Moroccan chicken fillets with glazed spicy apple rings
- Corn on the cob with herb butter and chili dipping sauce
- Coco-cola BBQ ribs
- Homemade burgers with onion relish and mature cheddar
- Butterflied leg of lamb with redcurrant and rosemary glaze
- Whole beef fillet
- Salmon Fillet with a coconut and coriander marinade
- Pork tenderloin
- Spring onion and feta stuffed mushrooms
- Locally sourced duck with ginger garlic crust
- Kibbeh – Lamb mince, onion, herbs and couscous on a stick
- Bacon and Scallop skewers
- Beef steaks with warmed griddled tomatoes
- Griddled cauliflower

Accompaniments

- Herbed pita crisps with beetroot hummus
- Tomato salsa
- Pear and Blacksticks salad
- Mozzarella, onions, tomatoes and basil leaves with infused oil
- Kashmiri potato salad
- Pea and crushed mint bowl
- Seasonal Slaw
- Mixed herb leaf and crispy bacon with fig date dressing
- Cucumber, celery, feta cheese with lemon dressing
- BBQ baby leeks, corn and asparagus
- Selection of whole local breads (to be cut by guests) and salted butter
- Shredded ginger infused carrots served with crème fraîche

Price to be advised on selection of menu items