



# BBQ MENUS

## BURGERS

Plain Beef  
Chorizo and Coriander  
Bacon and Cheddar  
Mozzarella Stuffed  
Blue Cheese  
Turkey and Cranberry  
Pork and Apple  
Portabella and Mozzarella (v)  
Butternut Squash and Feta (v)  
Lamb, Mint and Caper

## SAUSAGES (PORK)

Plain Pork  
Cider and Apple  
Blue Cheese  
Smoked Pork  
Chipotle Spiced  
Ginger and Coriander

## MARINATED HALOUMI (V)

Lemon and Thyme  
Pesto  
Tandoori  
Thai Spiced

*All menus can be adapted for allergies  
We aim to source as much of our ingredients as locally as possible*



### Marinated Chicken (Thighs and Drums or Breast)

Tandoori  
Lemon and Thyme  
BBQ  
Pesto  
Black Olive  
Ginger and Lime

### MARINATE PORK TENDERLOIN

Plain  
Coriander Pesto  
Basil Pesto  
Black Olive and Garlic  
Garlic and Thyme  
Harissa

### OTHER

Prawn and Vegetable Skewers  
Salmon Fillet with Lemon and Olive Oil  
Grilled Minute Steak

All BBQ packages come with a Selection of condiments as well as bread and rolls

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# SALAD OPTIONS

Mixed Leaf

Tomato and Basil

Cucumber and Dill

Potato and Spring Onion in a mustard dressing

Quinoa, Apricot and Roasted Almond

Watermelon, Tomato and Goats Cheese

Black Bean, Char Grilled Pineapple and Red Pepper

Cauliflower in a Lemon and Parmesan Dressing

Broccoli with Roasted Pine Nuts and Soy Dressing

Asian Spice Coleslaw

Moroccan spiced Couscous

Potato and Caper Salad

Wild Rice and Sultana Salad

Chargrilled Vegetable and Radicchio

Tomato, Mozzarella and Pesto Salad

Butternut Squash, Green Beans and Tomato

Pasta and Grilled Red Pepper

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