

SUMMER GRILL MENU

Prices include hire of the barbecue, a chef & waiting staff for a four hours service & includes build-up & take-down. If the service is longer than four hours, these prices are subject to increase. Minimum numbers 50.

Menu A | £33.00 pp

(Two from the grill, two from the field & one dessert)

FROM THE GRILL

- 100% prime all British beef burger with cheese
 - Our own recipe classic jumbo hot dog sausage
 - Cajun spiced chicken breast fillet
 - Minted lamb koftas, lavash flatbread & hummus
 - Marinated halloumi, lime chilli & oregano (V)
- All served with a selection of breads, sauces & relishes

FROM THE FIELD

- Pine nut, penne pasta & tomato salad (VG)
- Mixed leaf with balsamic vinegar & olive oil (VG)
- Rice salad with roasted peppers & herbs (VG)
- Traditional coleslaw topped with sesame seeds (V)
- New potato & chive salad (V)
- Tomato & red onion salad with herb oil (VG)

FOR PEOPLE WITH A SWEET TOOTH

- Seasonal fresh fruit (VG)
- Blueberry & vanilla cheesecake with a cherry compote (V)
- Lemon tart with summer berries (V)
- Strawberry Eton mess (V)
- Classic Victoria sponge cake with rich fruit sauce (V)



Suitable for: (V) Vegetarian | (VG) Vegan



SUMMER GRILL MENU

Menu B | £39.60 pp

(Two from the grill, two from the field & one dessert)

FROM THE GRILL

- 8oz 100% prime all British beef burger with cheese
- Chorizo & prawn skewer
- Marinated lamb rump, garlic, lemon & herbs
- Chicken piri-piri
- Gammon steak & charred pineapple
- Cod & prawn masala wrapped in banana leaf
- Marinated halloumi, lime chilli & oregano (V)
- Mediterranean vegetable skewers (VG)

All served with a selection of breads, sauces & relishes

FROM THE FIELD

- Pine nut, penne pasta & tomato salad (VG)
- Mixed leaf with balsamic vinegar & olive oil (VG)
- Rice salad with roasted peppers & herbs (VG)
- New potato & chive salad (V)
- Tomato & red onion salad with herb oil (VG)(V)
- Classic Caesar salad (V)
- Beetroot, baby pousse, feta & pine nuts (V)
- Apple, celery & honey mustard dressing (V)

FOR PEOPLE'S SWEET TOOTH

- Seasonal fruit salad & passion fruit syrup with shortbread (V)
- Salted caramel peanut & chocolate tart (V)
- Rich vanilla crème brûlée (V)
- Summer fruit fool (V)



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SUMMER GRILL MENU

Menu C | £46.80 pp

(Three from the grill, three from the field & one dessert)

FROM THE GRILL

- Flat iron steak in a teriyaki glaze
- Lamb rump, smoked garlic & mint pesto
- Seafood skewer of salmon, prawn & squid with wasabi oil
- Chinese BBQ free-range chicken
- Roast spatchcock poussin in a honey & lemon glaze
- Marinated halloumi, lime chilli & oregano (V)
- Mexican spiced Mediterranean vegetables (VG)
- BBQ honey roasted vegetable brochettes (V)

All served with a selection of breads, sauces & relishes, jacket potatoes or minted new potatoes & grilled corn-on-the-cob

FROM THE FIELD

- Pine nut, penne pasta & tomato salad (VG)
- Mixed leaf with balsamic vinegar & olive oil (VG)
- Beetroot, baby pousse, feta & pine nuts (V)
- New potato, wholegrain mustard & spring onion (V)
- Tomato & red onion salad with herb oil (VG)
- Classic Caesar salad (V)

FOR PEOPLE'S SWEET TOOTH

- Seasonal fruit salad & passion fruit syrup, shortbread (V)
- Vanilla panna cotta, balsamic strawberries
- Chocolate pot, kirsch macerated raspberries, lavender biscuit (V)



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