



# BBQ

## PICK AND MIX MENU

CREATE YOUR OWN BBQ MENU  
MINIMUM 10 PERSONS

Pick & Mix Your Required Main Dishes & Compliment with Accompanying Dishes & Desserts

### PORK

Selection of Assorted Sausages chosen by our local butcher  
Indian Spiced Pork Kofta with Cumin & Cucumber Raita

### VEGETARIAN

Lemon & Garlic marinated flat Mushrooms, with home-made Red Pepper Pesto  
Stuffed Peppers – A selection of Sweet Peppers stuffed with Mediterranean Vegetables & Halloumi Cheese with a Sweet Chilli  
Marinade  
Foil-wrapped Baked Sweet Potato with a Cream Cheese & Herb Stuffing

### FISH

Garlic & Herb Salmon, with Garlic & Garden Herb Butter – wrapped in foil  
Marinated Salmon Steaks with Fresh Herbs, Lemon Zest & Butter  
Fresh Sardines stuffed with Our Home-made Sun Blush Tomato & Herb Paté  
Succulent Tuna Steaks lightly seasoned & served with a Fresh Coriander & Mango Salsa  
Jack Daniels Glazed Salmon & Prawn Kebabs  
Tamarind, Chilli, Ginger & Lemon Grass Marinated Salmon

### LAMB

Boneless Leg of Lamb marinated overnight in Garlic, Red Wine & garden Rosemary & roasted on the BBQ  
Home-made Kentish Minted Lamb Burgers  
Home-made Lamb & Feta Burgers with Pine Nuts  
Moroccan Mechoui-style Lamb with Saffron & Mint Yoghurt

### BEEF

Juicy Rib-Eye Steaks seasoned with a blend of Seven Peppers (has a kick!)  
Asian-style Lime, Chilli & Sesame Steak Strips  
Rib-Eye Steaks in a Creamy Horseradish & Parsley Marinade  
Homemade Beef & Chilli Burgers, with Onion & seasoned with Salt & Pepper

### CHICKEN & TURKEY

Thai Red Curry Chicken & Vegetable Kebabs  
Fresh Coriander & Zesty Lime Marinated Chicken Fillets  
Home-made Turkey & Apricot Burgers  
Thyme & Lemon Marinated Chicken Fillets  
Tender BBQ Chicken Fillet in our Home-made BBQ-style sauce

## ACCOMPANYING DISHES

Tomato, Red Onion & Shredded Basil Salad layered & seasoned with Sea Salt, Cracked Pepper & drizzled with Olive Oil  
Home-made Coleslaw – Shredded White Cabbage, Onion & Carrot tossed in light Mayonnaise  
Traditional Potato Salad – Gently cooked New Potatoes tossed with Fresh Chives & Mayonnaise  
Potato Salad with Crispy Bacon, Sliced Red Onion & coated in Vinaigrette Dressing  
Greek Salad with Layers of Feta, Crisp Iceberg, Tomatoes, Olives, Onions, Cucumber & Fresh Mint  
Freshly Torn Mixed Leaf Salad with Our Own Recipe Home-made Vinaigrette  
Hot New Potatoes topped with Minted Butter (H)  
Potato Gratin – Layers of Fluffy Potato baked with Cream & Gruyere Cheese (H)  
Crunchy Thai Scented Vegetable & Cashew Nut Salad with Thai Dressing  
Mediterranean Roasted Vegetables in Black Pepper & Olive Oil (H/C)  
Penne Pasta with Rocket Leaves, crumbled Creamy Goats Cheese & toasted Pine Nuts  
Italian Pasta Salad – Spirals of Pasta tossed with Roasted Peppers, Artichokes, Olives & Sun Dried Tomatoes  
Spring Rice – White Rice mixed with freshly chopped Herbs, Peas and Onions & Asparagus (H/C)  
Beetroot & New Potato Salad with a Home-made Coriander & Vinaigrette dressing  
Spiced Rice gently drizzled with French dressing & mixed with Spring Onions, Apricots & Almonds  
Mexican Bean Salad with Chilli, Hard-boiled Egg & sliced Avocado  
Aubergine, Lemon & Pepper Salad, Infused with Garlic, & Mint  
Selection of Bread Rolls & Butter

**We are happy to leave dressings on the side for you to add yourself**

## DESSERTS

**All of our Desserts are Home-made with Love xxx**

Home-made Chewy Pavlova topped with Double Cream & Fresh Fruits (GF/V)  
Banoffee Pie – A biscuit base layered with Sweet Toffee, Fresh Bananas & Lightly Whipped Double Cream dusted with Cocoa  
Homemade Lemon Meringue Roulade with Cream & Citrus filling  
White Chocolate Cheesecake with Blueberry Compote  
Chilled Lemon & Lime Cheese Cake made with Fresh Lemons & garnished with Citrus Zest  
Deluxe Fresh Fruit Salad – A combination of Fresh Juicy Fruits in Our Spiced Citrus Syrup (V)  
Rich Chocolate Torte with Baileys Irish Cream Liqueur topped with Marbled Chocolate Curls  
★ Juicy Fresh Strawberries & Sweet Double Cream & Fresh Mint (V) ★  
White & Dark Chocolate Marbled Cheesecake home-made and on a Biscuit Crumb Base  
Lemon & Raspberry Roulade – Light sponge filled with Fresh Strawberries, Cream & home-made Lemon Curd (V)  
Glazed Pear & Macadamia Nut Tart with Star Anise & Vanilla  
Cheese Board – A selection of Traditional Cheeses, with Grapes, Celery & Cherry Tomatoes served with Cheese Biscuits & Butter

## PRICE GUIDE

3 Main Dishes, 4 Accompanying & 2 Desserts £15.25 per person  
3 Main Dishes, 5 Accompanying Dishes & 3 Desserts £17.45 per person  
4 Main Dishes, 5 Accompanying Dishes & 4 Desserts £20.45 per person  
5 Main Dishes, 5 Accompanying Dishes, 3 Desserts & Cheese Board £24.65 per person

**If you would like to select a different number of dishes to the above we will quote accordingly**

Prices Are Subject To VAT @ 17.5%

**All Prices Are Correct At Printing April 2008 – Subject To Availability & Seasonal Changes**

**If you would like us to staff your event please call us direct for a quote**

**Gluten Free (GF) Suitable for Vegetarians (V)**

★ **Only when in season**

## **BBQ IN A BOX**

Having a BBQ but don't want to get it all ready? As you know the men love to BBQ, but leave all the hard work of preparation up to the ladies! This year take it easy and order our "BBQ in a Box" same idea as our "Dinner in a Box" but for the garden! Collect or have it delivered ready for the men to cook!