



# CATERING MENU

# BBQ BUFFET MENU

Choose three mains, three sides & three  
mini desserts from the following menus

# MAINS

## MEAT

Chicken gyros, flatbread, cucumber & tomato salad

Brazilian beef skewers

Chilli coriander and lime chicken

Baharat chicken skewers

Sausages in baps, red onion jam

Korean chilli, honey & soy chicken

Beef steak burger, brioche, tomato, baby gem & gherkin

Jerk chicken thighs, mango & tomato salsa

Lamb koftas, mint yoghurt

Greek lamb kebabs with tzatziki

Spanish-style pork skewers with romesco sauce

Jamaican-style jerk pork skewers

Honey mustard glazed chicken thighs

Moroccan spiced lamb burgers

Marinated beef rump pichana with chimichurri & roasted cherry tomatoes ( +£5 supplement)

# MAINS

## FISH

Banana leaf wrapped lemongrass & chilli salmon

Teriyaki salmon skewers

Chipotle and lime grilled prawn skewers

Cajun blackened fish tacos

## VEGETABLES

Satay aubergine steak, crispy onion, tahini dressing (VG)

Herb marinated halloumi (V)

Marinated spiced cauliflower steak, pomegranate & coriander (VG)

Grilled portobello mushroom burgers (VG)

Grilled vegetable and halloumi kebabs

Vegan burgers, brioche, tomato, baby gem & gherkin (VG)

V - Vegetarian VG -Vegan

# SIDES

Choose three sides to accompany your sharing main course

## SIDES

Grilled Mediterranean vegetables with tahini dressing and pomegranate

Herb tossed bbq new potatoes

Grilled asparagus with lemon vinaigrette

Grilled sweet potato wedges with chipotle mayo

Roasted harissa cauliflower & hazelnut salad

Charred broccoli, chilli & almonds (GF V)

Charred, buttered hispi cabbage (GF V)

Classic potato salad

Jewelled couscous, pomegranate, pistachio & toasted almonds

Tabbouleh with cucumber, tomato, parsley & lemon

Watermelon feta salad with mint and lime

Classic Caesar salad with homemade dressing

Roasted beetroot & goats cheese salad

BBQ corn on the cob with garlic butter

# SIDES

Choose three sides to accompany your sharing main course

(continued)

Seasonal salad of mixed leaves, carrot, courgette, sugar snap peas,

fresh herbs Tomato and mozzarella Caprese salad

Classic potato salad

Jewelled couscous, pomegranate, pistachio & toasted almonds

Tabbouleh with cucumber, tomato, parsley & lemon

Watermelon feta salad with mint and lime

Classic Caesar salad with homemade dressing

Roasted beetroot & goats cheese salad

Classic new potato salad

Lebanese fattoush salad

Chunky coleslaw

Orzo with basil dressing

Radish, cucumber, yoghurt & mint

Courgette, heritage tomato & soft herbs

# DESSERTS

CHOOSE THREE

DESSERTS

Double chocolate brownie & chocolate

cremeaux White chocolate and baileys

cheesecake Lemon meringue tart

Chocolate & olive oil cake (VG)

Profiteroles & chocolate sauce

Mini muscovado meringue & berry compote

Custard tart

Strawberry and mint cheesecake

Cherry & almond tart

Lemon posset & brandy snap biscuit

Chocolate mousse pots

Passion fruit and coconut panna cotta

Mango and coconut rice pudding cups

Salted caramel and hazelnut chocolate tarts

Espresso and dark chocolate shot glasses

# DESSERTS

Choose three

## DESSERTS

Pistachio and raspberry tartlets

Mini Victoria sponge (VG)

Mixed fruit and nut flapjack (VG)

Earl grey tea and lemon tartlets

Strawberry mousse, marinated strawberries & oat crumble

(VG) Spiced pumpkin and maple syrup donuts

Hazelnut glazed mousse cake

Almond cake with mascarpone chantilly and raspberries

Dark chocolate and salted caramel lollipop cookie

Baked ny style cheesecake with sour cream and apple

compote Mini carrot cake with cream cheese frosting

Mini date pudding cupcake with white chocolate ganache &

fudge Cherry & vanilla cheesecake bites