

Barbecue menu

Cooked on the Terrace by your own chef
£30.00 per person

Aberdeen Angus beef burgers served with baby gem,
tomato and dill pickled cucumber in a bap

Portobello mushroom, thyme and Beenleigh Blue cheese bap (v)

Lime and harrisa grilled king prawns

**No barbecue is complete without all the salads,
pickles and relishes**

Plum tomato and basil cress
Fennel and carrot coleslaw
Caesar dressed baby gems
Balsamic roasted new potatoes
Jars of relishes and pickles
Our pastry chefs warm sour dough

Additional “bolt ons” (to keep your chef busy!)

Char grilled Cumberland pork sausages, soft hot dog roll @ £4.50

Cumin scented lamb koftas, minted cucumber dressing @ £4.00

28 day aged minute steak, thyme and grain mustard marinade @ £5.50

Spatchcock of baby chicken “diable” @ £5.00

Rare breed cutlet of pork, marjoram and
new season garlic @ £4.00

And to end with.....

Bowl of English strawberries, jersey pouring cream £4.00

Carpaccio of pineapple, minted lime syrup £3.50

Chocolate trifle, mandarin jelly and Chantilly cream £4.00

We cannot guarantee that these dishes have been prepared in a nut free environment