

BARBECUES

*Choose 4 main items and 3 salads
Served with rustic breads & a selection of sauces & chutneys*

SIZZLING MEATS

Lavender infused lamb skewers with a minted yoghurt dip
Skewers of Scottish beef with soy, honey, lime, chilli and coriander
Pork belly rashes with lemon pepper and apple sauce
Coriander, chilli, and ginger spiced coconut chicken breasts
Vintage cheddar cheeseburgers with tomato chilli jam
Wild boar and apple sausages served with apple, sage and onion chutney

FRESH FROM THE GRILL FISH & SEAFOOD

Cod fillets marinated with chilli, ginger, lime and coriander
Tiger prawn skewers marinated in garlic and lemon butter
Salmon fillets with a Cajun, honey and soy marinade
Seafood Parcel: Mussels, shallots, garlic, cherry tomatoes
steamed in white wine in a neat paper package

VEGETARIAN

Portobello mushroom & tarragon burger
Grilled halloumi, bell pepper skewers marinated in herby olive oil
Glamorgan sausage

SUMMER FRESH SALADS

Jeweled couscous with fresh pomegranate, summer herbs and nasturtium flowers
New potato and green bean salad dressed with lemon thyme oil
Crushed new and sweet potato salad with roasted balsamic onions
Penne pasta tossed in a tomato reduction with baby artichokes, black olives and basil
Roasted Mediterranean vegetables, buffalo mozzarella balls and herby olive oil
Beef tomato and mozzarella salad with balsamic glaze topped with fresh baby basil
Baby leaf salad with shaved parmesan and balsamic dressing
Traditional homemade coleslaw
Fresh cucumber, mint and yogurt

BARBECUE CARVERY

*Choose 3 main items from below and any 4 salads
Served with Rustic breads & a selection of sauces & chutneys*

Butterflied lamb shoulder with rosemary, sage & lavender
Whole side pork belly in cider, sage and honey
Corn-fed chicken butterflied, lemon thyme & Dijon mustard
Rib of beef (supplement)
Salmon fillets, lemongrass, lime, chilli and coriander, steamed in foil envelopes
Grilled halloumi, bell pepper skewers marinated in herby oil
Portobello Mushrooms with tarragon butter

HAUTEDOG & BURGER BAR

*It's so hot right now...
Entertain your guests with a delicious and fun
DIY burger & hutedog bar.*

HAUTEDOGS THAT WILL BE WOOFED UP

All our dogs are served in a fresh, soft finger roll

Traditional Cumberland sausage
Hearty wild boar and apple sausage
Lamb and mint sausage
Beef and black pepper sausage
German Smoked Beechwood Sausage
South African boerewors sausage
Glamorgan sausage (vegetarian)

THE BURGER BAR

*Our handmade burgers are served in a fresh, sesame
burger bun*

6oz prime Scottish beef burger
Cajun chicken fillet burger
Salmon fishcake burger
Lamb and mint burger
Portobello mushroom and tarragon burger

PIMP YOUR BUN

*Please choose 3 barbeque items and build your burger or
hutedog with the following accompaniments:*

Traditional homemade coleslaw
Mixed leaf salad
Fried onions
Fresh tomato slices Vintage Cheddar, blue cheese, brie

SAUCES AND CHUTNEYS

Apple, sage, cider and onion chutney
Red onion, red pepper, chili and tomato salsa
Mango, chili, lime and coriander salsa
Harissa and mizuna
Mango chutney
Red onion marmalade
Sauerkraut
Jalapenos
Chili mayonnaise
Mint yoghurt
Guacamole
Mustards – wholegrain, English, Dijon and French's American

BARBECUE PUDDINGS

MINI POTS OF PLEASURE

Traditional Tiramisu
White & dark chocolate mousse with a Cointreau sponge
Traditional Eton Mess
Seasonal fruit pots with Greek yogurt, honey and passion fruit
Kumquat Brûlée with peanut crunch
Lemon Posset with blackberry compote
Stem ginger and pandan leaf Brûlée

DIGESTIVES

A selection of teas and coffee
Handmade liquor chocolate truffles
Digestive liqueurs and liqueur cream coffees

SWEET TREATS

Dinky Doughnuts with cinnamon sprinkle and mango coulis
Rose petal brûlée with homemade cardamom shortbread
Barbecued pineapple skewers with caramel sauce
Apple tart tatin with creamed mascarpone
White, dark and milk chocolate dipped strawberries
Strawberries, baby basil and cream
Pear and Almond Tart
Glazed Lemon Tart
Lemon Meringue Pie

RUSTIC CHEESE BOARD AND BISCUITS

Ragstone goat's cheese, Yarg, Smoked Wigmore, Somerset Brie served with a selection of fruit including figs, celery & grapes, chutneys, nuts and oat biscuits
