

# Chez Vous

RESTAURANT, HOTEL  
LOUNGE BAR & EVENTS

## BBQ menu

Choose - 3 x Meat or Fish dishes - 1 x Vegetarian dish -  
3 x Salads - 2 x Desserts

### MEAT DISHES

Brochette of Teriyaki Beef Fillet

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Minced Pork and Dried Apple Patti

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Herb and Ricotta Filled Chicken Roulade

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Garlic and Chilli Marinated Butterfly Baby Chicken

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Pork Satay Skewers with Peanut Dip

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Rosemary and Lemon Marinated Lamb Cutlets

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Sticky Barbecued Baby Back Ribs

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Spiced Lamb Koftas with Coriander and Yoghurt Dip

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Mignon of Beef Fillet with Garlic and Lemon Butter

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Jerk Spiced Chicken Breast

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Assorted Speciality Sausages

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(Pork & Leek, Lamb & Mint, Wild Boar & Venison) 2 per person

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### FISH DISHES

Lemongrass and Coriander Marinated Red Snapper

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Baby Calamari filled with Roasted Pepper Risotto and Feta

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Tiger Prawn Skewers with Garlic Oil

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Paper-Wrapped Sea Trout with Fennel Seeds, Orange and Carrot

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Salmon, Peanut and Coriander Patties with Chilli Dipping Sauce

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Seared Tuna Steaklet brushed with Lemon Oil

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Spinach and Cod Fish Cakes with Aioli

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### VEGETARIAN DISHES

Roasted Sweet Pepper filled with Taboule and Topped  
with Mozzarella

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Sweet Potato and Spiced Squash Kebab with  
Lemon Crème Fraiche

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Field Mushrooms topped with Goats Cheese  
and Fresh Herb Crust

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Mediterranean Roasted Vegetable Brochette with Pesto Yoghurt

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Whole Courgettes filled with Stilton and Cashew Nuts

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BBQ menu continued..

## SALADS

Classic Waldorf Salad

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Mixed Baby Leaf Salad

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Chicory Pecan Nut and Blue Cheese Salad

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Caesar Salad with Shaved Parmesan

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Tomato, Goats Cheese and Herb Oil Salad

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Greek Salad with Cucumber, Tomato and Red Onions

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Bulgar Wheat Taboule Salad with Fresh Mint and Olives

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Sugarsnap Pea and Carrot Salad with  
Smoked Bacon Mayonnaise

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Traditional New Potato Salad bound in Mustard Mayonnaise

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Mixed Bean Salad with Chickpeas, Honey and Mustard

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Bitter Leaf Salad with Walnut Oil and Fresh Herbs

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## DESSERTS

French Apple and Cinnamon Tart

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Rich Chocolate Delice with Fresh Cream

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Balsamic Strawberry and Mascarpone Flan

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Mixed Berry Pudding Served with Crème Fraiche

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Classic Tangy Lemon and Passionfruit Tart  
with Raspberry Coulis

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Raspberry and White Chocolate Cheesecake  
with Crème Anglaise

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Refreshing Terrine of Pineapple with Peach Tea Syrup

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Cointreau Cream Filled Profiteroles with Chocolate Sauce

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Banana and Caramel Banoffee Pie

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Hazelnut Praline Charlotte, Coffee Cream

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