

BBQ DINNER MENU

£54.00 PER PERSON

Available for a minimum of 50 persons. Your meat and fish will be cooked on a charcoal grill for added flavour.

SAUSAGE OPTIONS

Choose 1

Pork Cumberland | Classic Pork Smokey Barbecue | Pork Garlic and Herb

Lamb Tikka | Moroccan Spiced Lamb | Cajun Beef

(All served with soft hot dog rolls) (G, Ce, Su, M, E)

BURGER OPTIONS

Choose 1

6oz Beef Burgers | 4oz Pork Sweet Chill | 4oz Lamb and Mint | Blue Cheese Portobello

(Served with brioche glazed baps) (G, M, E, Su, F, Mu)

MEAT OPTIONS

Choose 1

3oz Lamb Kofta | Tenderised 4oz Beef Steaks | Barbecue Chicken Drumstick

5oz Beef Fillet, Béarnaise (£6 supp) | 6oz 50-day aged Sirloin Steak, Peppercorn Sauce (£4 supp)

25oz bone-in 60-day aged Rib Steak with Sticky Glaze, carved live by a chef (£6 supp)

(G, M, E, Su, Mu, F, Ce)

FISH OPTIONS

Choose 1

Squid & Chorizo Skewers | Butterflied Cajun Salmon | King Prawn, Sea Trout, Octopus' Skewers

(Mo, F, Cr, Su)

VEGETABLE OPTIONS

Choose 1

Cajun Jacket Potato, Sour Cream | Paneer Pepper Kebabs | Corn on the Cob, Paprika Butter

(M)

SALAD

Accompaniments served at all our barbecues.

Platter of Sliced Tomato, Cheeses, Cucumber,

Red Onion, Gem Lettuce

Tomato Mozzarella Stacks, Basil, Aged Balsamic

Cheesy Coleslaw | Anti Pasti Platter

Tylney Relish, Caramelised Red Onion, Mustard

Soft Salad Leaves, Red Wine Dressing

Spring Onion & Truffle Potato Salad

(M, Su, Mu, E)

DESSERTS

Choose 2

Tiramisu | Lemon Macaroons | Cambridge Burnt Cream

Eton Mess Nests, Strawberries & Cream

Chocolate Tart, Fresh Raspberry

Fresh Fruit Display | Cheese Board (£7.00 supp)

(M, E, G, So, Ce, Su, Se)

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.