

## BBQ DINNER MENU

£56.00 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 (G) | Classic Pork Smokey Barbecue (G) | Pork Garlic and Herb (G)  
Lamb Tikka (G) | Moroccan Spiced Lamb (G) | Cajun Beef (G)  
*(All served with soft hot dog rolls) (G, E, M, So)*

### BURGER OPTIONS

*Choose 1*

4oz Beef Burgers | 4oz Pork Sweet Chill (G) | 4oz Lamb and Mint (G) | Blue Cheese Portobello (M)  
*(Served with brioche glazed baps) (G, E, M, So)*

### MEAT OPTIONS

*Choose 1*

3oz Lamb Kofta (G) | Tenderised 4oz Beef Steaks | Barbecue Chicken Drumstick  
5oz Beef Fillet, Béarnaise (£6 supp) (M, E, Su) | 6oz 50-day aged Sirloin Steak, Peppercorn Sauce (£4 supp) (M, Su)  
25oz bone-in 60-day aged Rib Steak with Sticky Glaze, carved live by a chef (£6 supp)  
(M, F, Su, Ce)

### FISH OPTIONS

*Choose 1*

Squid & Chorizo Skewers (G) | Butterflied Cajun Salmon (F) | King Prawn, Sea Trout, Octopus' Skewers  
(F, Mo, Cr)

### VEGETABLE OPTIONS

*Choose 1*

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

### SALAD

*Accompaniments served at all our barbecues.*

Platter of Sliced Tomato, Cheeses, Cucumber,  
Red Onion, Gem Lettuce (M)

Tomato Mozzarella Stacks, Basil, Aged Balsamic (M, Su)  
Cheesy Coleslaw (M, E) | Anti Pasti Platter (M, Su)

Tylney Relish, Caramelised Red Onion, Mustard (M, E, Su, Mu)  
Soft Salad Leaves, Red Wine Dressing (M, Su) | Spring Onion &  
Truffle Potato Salad (M, E, Su)

### DESSERT OPTIONS

*Choose 1*

Tiramisu (M, E, G, So) | Lemon Macaroons (M, E, G, So)  
Cambridge Burnt Cream (M, E)  
Eton Mess Nests, Strawberries & Cream (M, E)  
Chocolate Tart, Fresh Raspberry (M, E, G, So)  
Fresh Fruit Display  
Cheese Board (£7.00 supp) (M, E, Se, So, Ce, G, Mu)

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.