Conference BBQ Menu 2020



£52.50 per person inc VAT

Choose any combination of four BBQ mains, two sides, three salads, two desserts and fruit salad, coffee and mints. Add an extra main for only £4.50 per person

Mains

100% British beef burger with classic garnish (4oz)

Pork and herb sausage with a choice of flavours and seasoning

Lamb kebabs with yoghurt and mint raita

Peri peri spiced chicken thigh

Chimichurri minute steaks

Tandoori spiced corn-fed chicken legs

Honey and ginger glazed pork ribs

Lamb cutlets with rosemary mint and cumin (supplement £6.50)

Pork loin steaks with BBQ and sweet chilli glaze

Confit duck legs in a hoisin marinade

30 day dry aged Bucceleuch rib eye steak I50gms (supplement £7.50)

Salmon teriyaki with pickled cucumber and wasabi mayonnaise

Tiger prawn and red pepper kebabs with lime and coriander

Blackened snapper with tomato and chilli salsa

Half a lobster tail, garlic parsley butter baked in our

ceramic BBQ (supplement £7.50)

Harrisa spiced peppers, mushrooms and courgettes with garlic sauce

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Cheese and roast vegetable stuffed Portobello mushrooms

Falafel with tzatziki

Cajun spiced vegetable brochette

Aubergine and sweet potato skewer with sour cream

Salads

Tomato and chives

New potatoes with salsa verde, tomato, green olives and capers

Tossed cucumber

Greek Salad

Classic Caesar salad

Oriental cabbage, mange tout, peppers, soy and sesame dressing

Coleslaw

Carrot and raisin salad

Selection of relishes and dressings

Seasonal mixed leaves

Sides

Baked jacket potatoes

Buttered corn on the cob with cayenne

Chunky chips

Sweet potato wedges

Spiced potato wedges

Garlic bread

Crisp lavish style bread and hummus

Nacho chips with salsa

Desserts

Chocolate and black cherry triffle

BBQ pineapple skewers, coconut and malibu cream

Strawberry Pavalova

Vanilla and lime cheesecake

Sticky toffee pudding with vanilla ice cream

Mango and coconut pannacotta

Fruit salad

Coffee and mints