



All of our bbq menus are cooked live in front of guests to offer a great interactive cooking experience.

BBQ Menu 1

Up to 50 Guests £28.50 +vat - 51 – 100 Guests £26.50 +vat - Over 101 Guests £24.50 +vat

Chicken burger – Build your own

Brioche bun, iceberg lettuce, red onion, gherkin, cheese, ketchup and French's mustard

Local butcher sausages

Portobello mushroom with salsa Verde (V)

Vegetarian option

Vegetarian burger (V) Build your own

Brioche bun, iceberg lettuce, red onion, gherkin, cheese, ketchup and French's mustard

Vegetarian sausage

Char grilled Mediterranean vegetables

BBQ Menu 2

Up to 50 Guests £31 +vat - 51 – 100 Guests £29 +vat - over 101 Guests £27 +vat

BBQ Pork belly

Lemon and garlic chicken thigh

Local butcher sausages

Portobello mushroom with salsa verde (V)

Grilled vegetable with harissa paste (V)

Vegetarian option

Portobello mushroom with salsa verde (V)

Vegetarian sausage

Aubergine with pumpkin seed pesto crust

Grilled vegetable with harissa paste (V)



Salads and Potatoes

Choose two salads and one potato dish

Traditional coleslaw

Cucumber, tomato, radish salad

Portuguese style tomato and onion salad

Rocket and parmesan with balsamic glaze

Baby gem, feta, pomegranate seeds and molasses, toasted pumpkin seeds

Roasted butternut squash and avocado, spinach, puy lentil with tahini and soy dressing

Butter beans with roasted heritage tomatoes, peppery leaves, mozzarella cheese, balsamic dressing

Rosemary and garlic roasted baby potatoes

Potato and chive salad

Desserts –

Please select two desserts

Lemon tart, mojito cream with fresh raspberries

Eton mess, berries with crunchy meringue

Chocolate brownie with hazelnut brittle cream

Seasonal cheese cake

Peach melba, “Pinkster” boozy berries, freeze dried and fresh raspberries

Treacle tart, Cornish clotted cream and raspberry puree

Chocolate ganache velvet torte, with olive oil and chocolate mousse (vegan, GF)