



BBQ Menu - £44.50 per person

Starters

Ripened honeydew melon with Parma ham dressed with berries (GF)

Tomato & mozzarella salad dressed with an olive tapenade (V, GF)

Crostini topped with finely chopped mushrooms, garlic, herbs and a baby spinach pesto (V, GF option available)

Traditional prawn cocktail (GF)

Chicken liver paté with red onion chutney & Melba toast on a bed of salad

Home made soup of your choice

e.g. butternut squash, tomato & basil, vegetable, winter vegetable, leek & potato, carrot & coriander (V, GF)

Red onion, mushroom & mascarpone tart (V)

Spinach, pepper & goat's cheese tart (V)

Broccoli & Stilton tart (V)

Sauté chorizo with a butter bean & tomato salad (GF)

Pear, date & walnut salad with a creamy Stilton dressing (V, GF)

Main Courses

Served with French bread

A portion of each item below is provided per person

Skewers of tiger prawns smothered in pesto (GF option available)

Scottish sirloin steak with a splash of port / or minted lamb chop/ or homemade burger in a bun (GF)

Butcher's style Cumberland sausage

Cajun chicken fillet (GF)

Roasted Mediterranean vegetables (V, GF)

Mixed leaf salad with slices of ripened tomato & cucumber

Potato salad

Coleslaw



Additional Options:

Roasted pepper stuffed with couscous (V)

Pork and pepper kebabs (GF)

Haloumi and pepper kebabs (V, GF)

Mozzarella wrapped in aubergine (V, GF)

Seared salmon with lemon & dill (GF)

Corn on the cob (V, GF)

Desserts

Vanilla & Seasonal Berry Cheesecake

Classic set cheesecake made with cream cheese, vanilla & berries, topped with seasonal berry glaze

Raspberry Cheesecake

Domed cheesecake made with cream cheese & real raspberry puree topped with raspberries

Chocolate Truffle Torte

Rich dark Belgian chocolate torte on a chocolate sponge base

Chocolate Fondant (V)

Rich warm gooey chocolate fondant served with a warm berry compote & vanilla ice cream

Tiramisu

Domed Italian dessert made with mascarpone cheese & coffee soaked sponge

Banoffee Pie (V)

Fresh bananas & caramel in a sweet pastry case topped with a coffee flavoured fresh cream

Lemon Tart (V)

Traditional lemon curd made with fresh lemon juice in a sweet pastry case finished with an apricot glaze

Normandy French Apple Tart (V)

Layered apples baked on a crème patisserie & sweet pastry case finished with a light apricot glaze

Apple & Cinnamon Crumble Tart (V)

Traditional crumble topping with stewed apples in a sweet pastry case

Blackberry & Apple Crumble Tart

Fresh blackberries & stewed apples topped with a traditional crumble topping in a sweet pastry case

Chocolate Brownie (GF, V)

Soft & delicious indulgent chocolate brownie served with vanilla ice cream



Crème Brulee (GF, V)

Smooth and creamy custard with a sweet sugar topping

Vanilla Panna Cotta (GF)

Classic Italian style dessert made with vanilla pods

Sticky Toffee Pudding (GF, V)

A deliciously moist sponge cake served with toffee sauce & vanilla ice cream

Eton Mess (GF, V)

The classic and refreshing dessert made from cream, meringue and fresh strawberries

Fruit Salad (GF, V, Vegan)

A mixed salad made from fresh fruit

Poached Pear (GF, V, Vegan)

Refreshing, simple and elegant

Tea/Coffee & After Eights



All products are made in a premises that uses the following nuts: Almonds, Walnuts, Pecan Nuts, Hazelnuts & Coconut