



BBQ Menu - £72 per person

**You are welcome to choose in advance three starters and three desserts for your guests. Your guests can then choose from those options. We just ask that one option per course is vegetarian or vegan.*

The BBQ main course comes in the form of a single platter of meats and bowls of sides served to the table. We also offer vegetarian or vegan options for those who require it.

Starters

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

Parma ham, vine ripened tomatoes & mozzarella with fresh basil (GF)

Avocado, vine ripened tomatoes & mozzarella with fresh basil (V, GF)

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

Homemade soup of your choice (only one option)

e.g. butternut squash, tomato & basil, vegetable, winter vegetable, leek & potato, carrot & coriander (V, GF, with Vegan option available). *Served with bread which may contain sesame

Crostini topped with finely chopped mushrooms, garlic, herbs and a baby spinach pesto (V, GF & Vegan option available) - *Ciabatta may contain Sesame

Bruschetta topped with an olive tapenade & goat's cheese (V) - *Ciabatta may contain Sesame

Traditional bruschetta topped with red onion & tomato (V, Vegan) - *Ciabatta may contain Sesame

Grilled field mushroom with Parma ham & Parmesan cheese crust (GF)

Grilled field mushroom with spinach & Stilton (V, GF, with Vegan option available)

Baked Camembert on a bed of leaves, topped with red onion chutney (V, GF)

Red onion, mushroom & mascarpone tart (V) - *Made in a premises that houses Nuts

Spinach, pepper & goat's cheese tart (V) - *Made in a premises that houses Nuts

Broccoli & Stilton tart (V) - *Made in a premises that houses Nuts

Spinach & tomato quiche served on a bed of leaves (V)

Chicken Caesar salad

Chicken, bacon, Stilton & cashew nut salad with a creamy blue cheese dressing (GF) - *Contains Nuts

Pear, date & walnut salad with creamy Stilton dressing (V, GF, with Vegan option available) - *Contains Nuts

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

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Chicken liver paté with red onion chutney & Melba toast on a bed of salad – Contains gelatine. *May contain Nuts & Sesame.

Tandoori Chicken thigh on a bed of leaves (GF)

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

Traditional prawn cocktail (GF)

Tiger prawns smothered in pesto served on a bed of leaves (GF option available) - *Contains Nuts

Avocado generously filled with Tiger prawns in a lemon mayonnaise, served with a bed of leaves (GF)

Spicy Thai fish cake on a bed of leaves, served with sweet chilli sauce - *Sweet Chilli Sauce may contain Nuts, Peanuts & Sesame

Salad of avocado, crab & pink grapefruit with a honey dressing (GF)

Smoked salmon, cream cheese & a side salad, served on a slice of ciabatta - *Ciabatta may contain Sesame

Salmon & asparagus terrine (GF) – Contains gelatine. *May contain Sesame

Smoked haddock & crème fraiche pate with lemon and dill compote (GF) - Contains gelatine. *Crème Fraiche may contain Nuts

Main Courses

**A portion of each item is provided per person:*

Butcher's style Jumbo Cumberland Sausage (GF option available)

Cajun chicken fillet (GF)

Skewers of tiger prawns smothered in pesto – *Contains Nuts. (GF option available)
(Sweet Chilli option available instead but Sweet Chilli Sauce *may contain nuts, peanuts & sesame) –
*Contains Nuts

Plus you can choose one of the following red meats for everyone:

Homemade Beefburger in a bun (GF) (Vegetarian option also available) - *Brioche buns may contain Sesame

Sirloin Steak with a splash of red wine

Minted Lamb Chop

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This platter of meat is then served with all of the following sides:

Roasted Mediterranean vegetables (V, GF)

Mixed leaf salad

Potato salad

Coleslaw

Other available options include:

Seared salmon with lemon & dill (GF)

Vegetarian Option include:

Vegetarian Burger (V)

Vegetarian Sausage (V)

Roasted pepper stuffed with couscous (V)

Mozzarella wrapped in aubergine (V, GF)

Vegan Options include:

Vegan Burger (Vegan)

Vegan Sausage (Vegan)

Roasted pepper stuffed with couscous (Vegan)

Vegan Cheese wrapped in aubergine (Vegan, GF)

Desserts (*Pls note most of our desserts are made in a premises that houses nuts)

Vanilla & Seasonal Berry Cheesecake – Contains Gelatine

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

Raspberry & Strawberry Cheesecake – Contains Gelatine

Cheesecake made with cream cheese & real raspberry puree topped with raspberries

Chocolate Truffle Torte – Contains Gelatine

Rich dark Belgian chocolate torte on a chocolate sponge base

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Chocolate Fondant (V) - *May Contain Nuts

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

Tiramisu – Contains Gelatine

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 – Served with cream or custard

Apple & Cinnamon Crumble Tart (V)

Traditional crumble topping with stewed apples in a sweet pastry case – Served with cream or custard

Blackberry & Apple Crumble Tart

Fresh blackberries & stewed apples topped with a traditional crumble topping in a sweet pastry case – Served with cream or custard

Chocolate Brownie (V, GF or we can offer a Vegan Brownie on request for any Vegans but please note that these *may contain traces of milk, eggs, nuts, soya, peanuts & sulphites)

Soft & indulgent chocolate brownie served raspberries and vanilla ice cream

Chocolate & Raspberry Ganache (Vegan, GF)

A delicious chocolate & raspberry ganache sponge served with raspberries and soya ice cream

Crème Brûlée (V, GF)

Smooth and creamy custard with a sweet sugar topping

Vanilla Panna Cotta (GF) – Contains Gelatine

Classic Italian style dessert made with vanilla pods

Sticky Toffee Pudding (V, GF)

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

Eton Mess (V, GF)

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

Summer Pavlova (V, GF)

An individual meringue filled with strawberries, raspberries, blueberries & whipped cream

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Winter Pavlova (V, GF)

An individual meringue filled with vanilla ice cream, raspberries & blueberries, decorated with chocolate drizzle

Profiteroles (V)

Light choux pastry filled with cream & smothered in rich chocolate sauce

Bakewell Tart (V) - *Contains Nuts

A warming Bakewell tart served with custard

Fruit Salad (V, GF, Vegan)

A mixed salad made from fresh fruit

Poached Pear (V, GF, Vegan)

Refreshing, simple and elegant

Tea/Coffee & Mint Chocolates

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