



## BBQ Menu - £40 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 & Vegan 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, & Vegan option available)

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, & Vegan option available)

### Main Courses

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

Homemade Beef or Lamb Burger in a bun (GF) (Vegetarian option also available)

Butcher's style Jumbo Cumberland Sausage (Vegetarian option also available)

Cajun chicken fillet (GF) (Jerk, Sweet Chilli, & Plain Chicken options are also available)

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

Roasted Mediterranean vegetables (V, GF)

Mixed leaf salad with slices of ripened tomato & cucumber

Potato salad

Coleslaw



*\*For an additional £2 per item, the following options can be exchanged for items in the main menu:*

Scottish Sirloin Steak with a splash of port

Minted Lamb Chop

Seared salmon with lemon & dill (GF)

Chicken or Pork & pepper kebabs (GF)

Vegetarian Options available:

Roasted pepper stuffed with couscous (V)

Roasted pepper stuffed with couscous (Vegan)

Haloumi and pepper kebabs (V, GF)

Mozzarella wrapped in aubergine (V, GF)

Vegan Cheese wrapped in aubergine (Vegan)

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 (V, GF)

*Soft & indulgent chocolate brownie served raspberries and vanilla ice cream*

### Vegan Chocolate Brownie (Vegan, GF)

*Soft & indulgent chocolate brownie served with raspberries and soya ice cream*

### Chocolate & Raspberry Ganache (Vegan, GF)

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