



BBQ Menu - £46 per person

Starters

Ripened honeydew melon with Parma ham dressed with berries (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)

Home made soup of your choice

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

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

Bruschetta topped with an olive tapenade & goat's cheese (V)

Traditional bruschetta topped with red onion & tomato (V, Vegan)

Grilled field mushroom with Parma ham & Parmesan cheese crust (GF, V & Vegan options available)

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

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

Red onion, mushroom & mascarpone tart (V)

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

Broccoli & Stilton tart (V)

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

Chicken Caesar salad (GF)

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

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

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

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

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

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Avocado, tomato, cream cheese, prawn & sweet chilli (V option available, GF)

Thai fish cakes on a bed of leaves, served with sweet chilli sauce

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

Smoked salmon, cream cheese & a side salad, served with brown bread & butter

Salmon & asparagus terrine (GF)

Smoked haddock & crème fraiche pate with lemon and dill compote (GF)

Main Courses

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

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)

Plus one of your choice from the following:

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

Scottish Sirloin Steak with a splash of port

Minted Lamb Chop

With all of the following sides:

Roasted Mediterranean vegetables (V, GF)

Mixed leaf salad with slices of ripened tomato & cucumber

Potato salad

Coleslaw

Other available options include:

Seared salmon with lemon & dill (GF)

Chicken or Pork & pepper kebabs (GF)

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Vegetarian Options include:

Vegetarian Sausage (Vegan on request)

Roasted pepper stuffed with couscous (V)

Mozzarella wrapped in aubergine (V, GF)

Corn on the cob (V, GF, Vegan)

Other available options include:

Roasted pepper stuffed with couscous (Vegan)

Haloumi and pepper kebabs (V, GF)

Vegan Cheese wrapped in aubergine (Vegan)

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

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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 Brûlée (V, GF)

Smooth and creamy custard with a sweet sugar topping

Vanilla Panna Cotta (GF)

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

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)

A warming Bakewell tart served with cream or 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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