

# BBQ Menu

## Meat & Fish

*Choose three*

BBQ leg of lamb, salsa verde, toasted almonds  
Spiced yogurt Barnsley lamb chop, cucumber, mint  
Char siu chicken kebab, mango & lime dressing  
Honey & za'ater chicken, garlic & lemon mayonnaise  
Beef bavette, coriander salsa verde, sumac  
Beef sirloin, tomato & red pepper relish  
Chinese pork & octopus shish, sesame & maple glaze  
Seabass, dill, cucumber & caper salsa  
Monkfish, miso, lemongrass, ginger  
Bandari spiced salmon kebab, lemon, green chilli, parsley  
Yellowfin tuna, ponzu, coriander  
Squid, garlic & chilli oil  
Tiger prawns, smoked paprika & lemon  
Whole brill, shrimp butter  
Native lobster, garlic & herb, parmesan crust  
*(additional supplement)*

## Vegetables

*Choose one*

Satay corn on the cob, fresh turmeric, chilli & coconut yogurt  
Broccolini, goats curd, zhoug dressing  
Celeriac & tamarind glazed halloumi shish, green harissa  
Ras el hanout spiced courgettes, sweet red pepper, pomegranate, basil

*Please note, all ingredients are subject to availability, if an ingredient is unavailable a substitute will be made, by prior arrangement. Vegan and other dietary requirements available upon request.*

## **Salads**

*Choose three*

Giant couscous, chickpeas, avocado, chilli, coriander salad

Feta, kidney beans, heritage tomato, sun blushed tomato and cashew nut salad

Heritage beetroot, orange, farro, goats cheese, tarragon

Preserved lemon, parsley, borlotti beans, fennel, capers

Heirloom tomatoes, orecchiette, burrata, salsa verde

Grilled and marinated aubergine, quinoa, almond, sheep's cheese, pomegranate

Fried chickpeas, yogurt, honey, courgette, peas, harissa

Sumac roasted cauliflower, lentils, halloumi, grapefruit dressing

Wild rice, quinoa, mango, tahini and sumac dressing

Radicchio, baby gem, rocket and watercress salad, sunflower seeds

New potatoes, spring onions, chives and wholegrain mustard dressing

## **Mini-Desserts**

*Choose two*

Raspberry & almond cheesecake

Lemon posset, almond sable biscuit

Strawberry & coconut pannacotta, hazelnut

Blueberry frangipane tart

Dark chocolate pave, blackcurrant

Meringue, mango, passionfruit

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