

BARBEQUE

Main Courses

Rib Eye Steaks infused with Thyme

Butterflied Legs of Lamb marinated in Olive Oil, Garlic and Rosemary

Selection of Homemade Sausages Burgers

Field Mushroom Gratin with Breadcrumbs, Parmesan and Parsley

Moroccan Chicken Kebabs

Halloumi Stuffed Peppers with Crispy Herbed Breadcrumbs

Thai Infused King Prawns Skewers

Fillet of Salmon with a Crunchy Herb Topping and Tarragon Aioli

Selection of Artisan Breads, Relishes and Hot New Potatoes with Chive Butter

Salads

Four Rice salad with 'Gooey' Shallots and Roasted Tomato Pesto
Crunchy Green Salad with Avocado, Cucumber Ribbons and a Lemon and Garlic Vinaigrette
Red and White Coleslaw with Chives
Tomato, Basil and Mozzarella salad with Balsamic Drizzle
Couscous with Roasted Vegetables and a Harissa Dressing
Tomato, Red Onion, Chilli and Parsley
Broad Beans with Pancetta, Summer Herbs and Sherry Vinegar Dressing

Puddings

Individual Pavlova with Strawberries, Raspberries, Blackberries and Mint
Exotic Fruit Salad with Homemade Biscotti
Lemon Posset with Summer Berries
Individual Chocolate and Orange Mousse with Shortbread
Brown Sugar Meringues with Passion Fruit Cream
Chocolate and Ginger or Raspberry Torte with Clotted Cream
New York Baked Vanilla Cheesecake with Warm Brandied Fruits
Italian Lemon Roulade with Raspberries
Eton Mess with Kentish Berries and Mint