



BARBECUE MENU

Barbecue buffets are served with soft burger buns and hot dog rolls and all the favourite condiments.

Please choose 3 mains, 3 sides and 1 sweet. We recommend that one of your main courses includes a vegetarian option. (Minimum of 20 delegates applicable)

Mains

Rosemary and Lemon Chicken Drumsticks
Traditional British Cumberland Sausage with Onion Jam (Gluten)
Lamb Shoulder Chops Marinated in Mint, Garlic, Sherry Vinegar and Citrus (Alcohol)
100% Aberdeen Beef Burger, Smoked Cheddar, Pickled cucumber (Egg, Dairy, Gluten)
Salmon Delice, Dill, Ginger, Pink pepper, Lime, Capers, Lemon Salsa (Fish)
Potato and Tender stem Hash Burger, Smoked Cheddar, Cornichon Compote (Egg, Gluten, Dairy)
Apple-wood Smoked Halloumi and Red Pepper Kebab (Dairy)

Sides

Baked Potatoes, Malt Vinegar Tomato Relish, Soured Cream, Chives (Dairy)
Classic British Coleslaw (Dairy, Egg)
Mixed Leaves, Heritage Tomatoes, Cucumber, Pulled Basil Leaves, Lemon Dressing (Mustard)
Corn on the Cob with Smoked Pimento Butter (Dairy)
Traditional Potato Salad (Dairy)

Dessert

DIY Eton Mess (Egg, Dairy, Gluten, Nuts)
Individual Ice Cream pods (Dairy)

Barbeque Menu at £40.00

ALLERGENS ARE NOTED IN BRACKETS

(Vegan options available on request. Prices are per person and exclude VAT)