



# BARBEQUE MENU

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

Please choose 3 mains and 3 sides. We recommend that one of your main courses includes a vegetarian option. (Minimum 20 persons)

## Mains

Rosemary and lemon chicken drumsticks  
Traditional British Cumberland sausage with onion jam (gluten)  
Red onion and rosemary sausage with sweet pepper chutney (soy, mustard, celery)  
Lamb shoulder chops marinated in mint garlic sherry vinegar and citrus  
100% ground Aberdeen beef burger, smoked cheddar, pickled cucumber (egg, dairy)  
Aberdeen rib-eye minute steaks, chimichurri  
Salmon delice, dill, ginger, pink pepper, lime, caper 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 dressings  
Corn on the cob with smoked pimento butter (dairy)  
Mint, pea, feta, baby spinach salad with cabernet sauvignon dressing (dairy)

## Dessert

DIY Eton Mess and summer fruit salad (egg, dairy, gluten)  
Strawberries and cream with lemon sorbet (dairy)