

## BBQ MENU 3

45.00 PER GUEST  
MINIMUM 30

### MAIN GRILL

GRASS FED 30 DAY AGED 70Z SIRLOIN STEAK, SAUCE BERNAISE

KING PRAWN, LOBSTER TAIL, SCALLOP SKEWER, SEAFOOD AND SORREL BUTTER.

OR

TOULOUSE SAUSAGE WITH REDCURRANT GLAZE

### VEGETARIAN

BLACK BEAN BURGER, MONTERAY JACK, TOASTED BRIOCHE BAP, SWEET AND SOUR PICKLED VEGETABLES

GRILLED STUFFED FIELD MUSHROOMS, SMOKED APPLEWOOD CHEDDAR, HOME-MADE CHUTNEY

### SALADS

RAINBOW COLESLAW

HONEY AND WHOLEGRAIN MUSTARD POTATO SALAD

MINTED TABOULEH

ROQUETTE AND PARMESAN SALAD

WALDORF SALAD

WATERMELON, FETA, CANDIDED WALNUTS, MICROHERBS

BEETROOT, ORANGE, POMEGRANATE SALAD

### DESSERT

4.50

MANGO AND VANILLA CHEESECAKE

LEMON TARTLET, RASPBERRIES, FRESH CREAM

PINEAPPLE CARPACCIO, LIME VANILLA SYRUP, COCONUT SORBET

PLEASE NOTE ALL PRICES ARE EXCLUSIVE OF VAT

DO ALSO, REMEMBER TO MAKE MENTION OF ANY DIETARY REQUIREMENTS OR ALLERGEN CONCERNS WHEN  
PLACING YOUR ORDER.