



BBQ BUFFET STYLE

MENU

MAIN

Apple wood smoked striploin
Oak smoked diced lamb legs
Cherry wood smoked chicken legs
Funky feast marinated chicken wings (curry powder, garlic, ginger, kecap manis, cayenne pepper, honey, sesame oil)
Grilled halloumi
Grilled portobelle mushroom

SIDE

Sweet potato wedges | Honey | Za'atar
Falafel | Tahini yogurt
Sautéed okra, olives, green beans, cauliflower, roasted nut salad roasted veg & squash
Pomegranate dressing

DESSERT

Dessert salted caramel profiteroles | Pistachio custard



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STARTER

Wild mushroom crostini
Cured meat platter | Olive tapenade | Tomato bruschetta

MAIN

Garlic & chilli tiger prawns
Cajun pork tenderloin
Grilled jerk chicken legs
Middle east marinated diced lamb legs skewers
Grilled buffalo chicken wings

SIDES

Sweet potato wedges | Tahini yogurt
Roasted potatoes | Chive crème fraiche
Heritage tomato | Burrata | Pesto
Roasted veg & whipped feta salad
Falafel | Tmint & chives yogurt

CHEESE PLATTER

Selection of French, Italian & Spanish cheese
(Figs chutney, cheese crackers)