



BBQ Menu

Price Includes Chef Hire, BBQ, Charcoal,
Napkins, Disposable Crockery/Cutlery, Buns & Rolls, Sauce Selection

Grill Selection (choice of 3 or 5)

Lemon, Garlic & Thyme Marinated Chicken Breast **GF**

Moroccan Spiced Lamb Kofte Kebabs **GF**

16 Hour Slow Cooked Pulled Pork Shoulder **GF**

16 Hour Slow Braised Beef Brisket **GF**

Beef Steak Mince Burgers

Local Cumberland Sausages

Marinated Pork/Lamb Chops **GF**(£1pp Supplement)

(Mint, Garlic or Rosemary)

Marinated Chicken Skewers **GF**

Vegetarian/Vegan

Halloumi **V GF**

Harissa, Parsley & Garlic Chickpea Falafel Burgers **Ve V**

Caramelized Onion Vegan Sausages **V Ve GF**

Sides & Salads (all inclusive)

Wild Rice with Roasted Sweet Potato, Spring Onions, Feta, Pomegranate & Mint **V GF**

Grilled Corn on The Cob with Cheesemakers of Canterbury Butter **V GF**

Lemon, Chive & Wholegrain Mustard Baby New Potato Salad **V GF**

Green Salad with Tomatoes, Olives, Cucumber and Red Onion **V Ve GF**

Artisan Bread Selection with Butter, Balsamic Vinegar, and Olive oil **V Ve(GF Available)**

Traditional Red Cabbage Coleslaw **V GF**

Please Notify us of any Allergies or Dietary Requirements and we will be sure to assist you with your selection



Desserts (Choice of 2)

Mini Lemon Possets with Fresh Raspberries **GF**

Mini Triple Chocolate Brownies with Fresh Cream

Pavlova, Italian Meringue Nests, Chantilly Cream & Mixed Berries **GF**

Kentish Apple & Cinnamon Cake

Sweet Fruit Scones with Whipped Cream & Kentish Strawberries

Fresh Fruit Salad Bowl in Apple Juice **GF**

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