

Thursday Evening BBQ

Sample Menu

Lamb koftas with cumin and yoghurt
Lamb ribs with spiced rub
Charred chicken wings with tabasco and honey
Pork loin ribs with barbecue sauce
Whole roasted sardines with kimchi and lime
Blackened mackerel with gremolata
Salmon brochette with lemongrass and coriander
Black bream with soy and ginger
Madagascan prawns with garlic and chilli
Chopped lobster rolls
Vegetable and haloumi skewers (V)

SALADS & SIDES

Wedge Salad with Blue Cheese Dressing | Caesar Salad with Anchovies and Parmesan
Heritage Tomato with Burratta and Basil | Barbecued Pear with Walnut and Chicory
New Potato with Spring Onion and Egg | Golden Fennel and Red Onion Slaw
Pea and Broad Bean with Mint | Italian Couscous with Roasted Vegetables
Creamy Coleslaw with Sultanas and Apple | French Bean with Crispy Bacon and Toasted Pine Kernels
Mac and Cheese | Creamed Corn and Grits | Pulled Pork and Butterbeans
Baked Potatoes with Sour Cream | Pilaf Rice with Sweetcorn and Spring Onion
Creamed Spinach | Chargrilled Corn | Sweet Potato Wedges | Smoky Chilli Beans |
Koffmann Fries

DESSERTS

Barbecued Peaches with Whipped Mascarpone, Maple Syrup and Toasted Hazelnuts
Banoffee Cheesecake with Honeycomb and Barbecued Bananas
Marshmallows with Hot Fudge Sauce and Strawberries
Summer Berry Trifle with Toasted Almonds and Strawberry Chutney
Grilled Watermelon with lime and mint
Key Lime Pie
Eton Mess