BBQ MENU

Available for 30 – 120 guests

Please Select Three Items from the Grill:

Selection of Sausages (to include: Wild Boar, Pork & Leek, Moving Mountains Plant-Based Sausages)
- Pork, Chilli & Chorizo Burgers with Apple Chutney**
- Chicken Burger with Chipotle Mayonnaise, Baby Gem & Tomato**
- Quarter Pounder Beef Burgers with Cheddar Cheese**
- Cajun Spiced Chicken Fillets
- Moving Mountains Quarter Pounder Plant-Based Burger with Smoked Applewood Cheddar and Caramelised Red Onion** V
- Halloumi & Mediterranean Vegetable Skewers V
- Coriander Falafels with Tzatziki V

Additional Items Charged at a Supplement:

- Marinated Flat Iron Steak with Chimichurri Sauce
- Slow-Cooked Beef Brisket with Sticky Chipotle Marmalade
- Butterflied Leg of English Lamb with Moroccan Spice or Rosemary & Garlic and Finished on the BBQ
- Chilli & Coriander Tiger Prawns Skewer

Served with:

- Corn on the Cob with Smoked Paprika Butter
- Quinoa, Carrot & Soya Bean Salad with Ginger & Coriander Dressing
- Tomato & Mozzarella Salad
- Crunchy Sesame Slaw
- Seasonal Mixed Leaf Salad

Served with Fresh Breads, Sauces and Condiments

Desserts:

- British Strawberries & Cream
- Mango and Passionfruit Eton Mess

£30.00 + VAT per person

Additional items are each charged at £5.50+VAT per person

** Served in a brioche bun  V = Vegetarian

Our food is prepared in a kitchen where all allergens are present. Full allergen information is available on request.

Please note that our menu descriptions may not include all ingredients.

All dishes are subject to availability of ingredients. Should we need to substitute the main ingredients we will inform you in advance.