



DELUXE BARBECUE MENU

Medallions of Scotch Fillet of Beef Béarnaise

Seared Seafood Kebabs - Lemon and Watercress Dressing

Charred Pork Cutlets - Red Onion Chutney

Whole Loin of Cod infused with Herb Butter, Braised Fennel, Lime & Ginger Glaze (cooked in foil)

Leg of Lamb infused with Rosemary, Carved to order

Grilled Herb Poussin – Salsa Verde

Baked Potatoes offered with Sour Cream, Salsa,
Charred Tuna Fillet, Gruyère Cheese

A Selection of Tomato, Ciabatta, French, Fruit,
Wholemeal and Honey & Sunflower Bread

Caesar Salad

Miniature Pesto Tarts filled with Charred Rosemary Vegetables

Chinese Salad made with Peppers, Baby Sweetcorn, Shallots, Beanshoots,
Chinese Leaf, Soya Sauce Separate

Italian Wild Mushroom Risotto – Parmesan Shavings

3 Leaf Seasonal Salad – Walnut Vinaigrette, Vine Tomatoes

A World Cheese Display

A Selection of Homemade Desserts of your Choice

Tropical Fruit Display



GOURMET BARBECUE MENU

Grilled Baby Lobsters

Caribbean Seafood Kebabs – Lemon Crème Fraîche

Trio of Salmon – Hot Smoked, Gravavlax and Poached - served on Seaweed - Sweet & Sour Onions

Charred Whole Fillet of Scotch Beef

Chicken, Pimento, Red Onion and Salsa Fajitas – Sour Cream (H)

Fillet of Lamb wrapped in Parma Ham – Red Pepper Coulis

Melon and Strawberries served in Pimms Syrup

Terrine of Chicken – Tomato Compôte

Seared Breast of Duck with Roasted Pineapple and Peppers – Soya, Cinnamon and Honey Scent

Rosemary Charred Root Vegetables – Fromage Fraise (H)

Roast Breast of Guinea Fowl and Spiced Sausage Casserole

Fricassee of Oyster Mushrooms and Asparagus with Parmesan

Seasonal Leaf Salad – Vinaigrette

Italian Bean Casserole Salad

Walnut, Endive and Blue Cheese Salad

Penne Pasta with Artichoke Peppers and Basil Oil

Pink Fir Potatoes (H)

Granary, Natural, Tomato Ciabatta, Walnut and Natural Breads **Cont overleaf....**

Homemade Pastries, Gateaux, Mousses and Puddings

American Chocolate Fountain – Marshmallows, Strawberries, Profiteroles, Wafers and
Pineapple

A Selection of Whole Cheeses served on Leaf with Traditional Garnish