

BBQ MENU

APPETISERS

- Seafood cocktail with a bloody Mary sauce (Cr,E)
- Mozzarella, pesto dressing, cherry tomatoes and rocket leaves (V,D)
- Quinoa, beetroot, broccoli, sugar snap peas, dried apricots, rapeseed dressing (V,Ve,SD)

SALADS

- Watermelon, crushed mint and pomegranate dressing (V,Ve)
- Red cabbage and apple slaw (V,E)
- Spiced potato salad, chorizo, onion and olives (D,S)
- Bean and sweetcorn salad, tomatoes, grilled peppers and spring onions (V,Ve)
- Cucumber and Greek yoghurt (V,D)
- Tomato relish (M,SD), sliced red onions, jalapenos, hummus (Se)

MAINS

All served with jacket potatoes and corn on the cob (V,Ve)

- Chipotle marinated chicken
- Portobello mushroom, halloumi, onions and peppers (V,D,S)
- New potato, cumin and vegetable skewers (V,Ve)
- Peppered rump steak
- Falafel and spinach burger (V,G)
- Bratwurst sausage dog (SD,G)
- Grilled king prawns with lemon and parsley dressing (Cr)

DESSERTS

- Caramelised pineapple pots with crème fraiche (V,D)
- Strawberry tarts with vanilla cream (V,D)
- Dark chocolate mousse (S,D)
- Fresh fruit platter (V,Ve)