

*3 protein choices and 5 salads from £28 per head or 5 protein choices and 5 salads from £36 per head. All prices are plus VAT at the standard rate*

# the BBQ INSPIRATION

## **PORK OPTION**

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Hickory Smoked caramelized pork chops  
Wild boar and apple sausages  
Five spice pork tender loin with sweet and sour chutney  
Lightly spiced pulled pork baps with barbeque sauce Korean marinated baby back ribs  
Slow roasted smoked paprika pork ribs  
Bavarian smoked sausage with roasted onions, saurkrute and pirtzel rolls  
Chines 5 spice pork belly with japanese bao buns  
Char Sui pork fillets with pineapple salsa

## **LAMB OPTION**

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Minted lamb burger with smoked mozzarella  
Lamb skewer with Moroccan style orange marmalade  
Tandoori lamb skewers with mint yoghurt and coriander  
Morrocan marinated butterflied leg of lamb with home made flat breads  
Harissa spiced shoulder of lamb with minted yoghurt dip  
Havana lamb kebabs with pineapple salsa  
Lamb shish kebab with flatbreads and mint yoghurt  
Lamb kofte with minted yoghurt and flat breads  
Minted lamb and feta burgers with red onion chutney

## **BEEF OPTION**

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Rib eye steak with béarnaise sauce  
Tikka beef kebabs with lime crème fraiche  
Smoked beef burgers with Monterey jack and onion  
Beef Adana kebab with flat breads and harrissa yoghurt  
Smoked slow roasted beef brisket  
Beef burger with smoked sea salt and red onion chuteny served in a brioche bun  
Chipotle chilli marinated sirloin steak with smokey mayo  
BBQ marinated short beef ribs with smoked paprika dipping sauce



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## CHICKEN OPTION

Spicy piri piri chicken with lemon, herbs and sour cream  
Green Thai chicken with fresh Thai basil and coconut dipping sauce  
Jamaican jerk chicken  
Lemon and herb "beer can" chicken  
Chicken shawarma with flat breads and sour cream  
Monterey jack and red pepper stuffed chicken breasts  
BBQ chicken thigh with mango and mint salsa  
Lime and coriander chicken breast with onion chutney  
Barbeque chicken tikka with butter sauce  
Chipotle and lime marinated chicken thigh with coriander yoghurt  
Tandoori chicken legs with mint and onion salad

## SEAFOOD OPTION

Thai style tilapia fillets  
Indian spiced cod fillets with minted yoghurt  
Tuna steak with a coriander and lime dressing  
Giant crevettes sautéed in garlic butter  
King prawns on skewers with fresh diced pineapple marinated in oriental dressing  
Salmon, fennel and white wine en papillote  
Griddled Sea bass with blood orange salad  
Hot tea smoked trout with rocket and pine nut salad  
Red tilapia fillets with curry spices

## VEGETARIAN OPTION

Spiced bean burger topped with lettuce, tomato and ranch dressing  
Char grilled Mediterranean vegetable kebabs drizzled with pesto sauce and served with four cream and chives  
Mediterranean vegetable kebabs with herby dressing  
Crispy sweet potatoes with chick peas and tahini dressing  
Grilled pepper, refried beans and sour cream quesadillas



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## SALAD SELECTION

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Please choose 5 to accompany your meat selection

Sunblushed tomato wholegrain pasta and buffalo mozzarella  
Roasted Mediterranean vegetable salad with torn mozzarella & Basil  
Potato salad with aioli dressing and spring onion  
Sweet potato, cucumber and pineapple salad with lime, chili & mint  
Farro, pickled beetroot, feta and basil salad  
Red onion and mustard coleslaw  
Mixed leaf salad  
Asian slaw  
Roasted beetroot with goat's cheese, toasted seeds and mustard dressing  
Red quinoa with bocconcini, micro basil and roasted pimento  
Pan fried tofu with Asian salad and orange, star anise dressing  
Panzanella salad  
Greek salad  
Shaved fennel, celery and heritage tomato salad  
Tabbouleh  
Chargrilled aubergine, pomegranate and feta salad

## POTATOES

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Patas bravas  
Smoked paprika roasted new potatoes  
Lime and smoked sea salt roasted sweet potato wedges  
Jacket potatoes



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## SALAD SELECTION

Please choose 5 to accompany your meat selection

Warm sticky toffee pudding with butterscotch sauce  
Triple chocolate brownie wedges  
Seasonal fresh fruit salad  
Vanilla panna cotta topped with strawberry compote  
Passion fruit cheesecake with ginger and coconut biscuit base  
White chocolate, raspberry and pistachio roulade  
Orange, polenta and poppy seed sponge with blueberry cream cheese frosting  
Banana, toffee and honeycomb tart with Chantilly cream  
Red berry Pavlova with lemon mascarpone cream  
Classic lemon tart with rosemary scented sugar glaze  
Chocolate and chili pots  
Mini strawberry and mint meringues  
Lemon and blueberry tartlet  
Basil panacotta with raspberry compote  
Chocolate brownie with clotted cream  
Fresh fruit platters with vanilla infused Greek yoghurt  
Chocolate and mango éclairs  
Bite sized flapjack  
Carrot cake with passion fruit icing  
Mixed macarons  
White, milk and dark chocolate dipped strawberries  
Mini fruit scones topped with strawberry conserve and clotted cream  
Mini raspberry and white chocolate tarts  
Treacle tarts topped with lemon mascarpone



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## DESSERT SELECTION

Please choose 3 desserts for £9 per head

Sunblushed tomato wholegrain pasta and buffalo mozzarella  
Roasted Mediterranean vegetable salad with torn mozzarella & Basil  
Potato salad with aioli dressing and spring onion  
Sweet potato, cucumber and pineapple salad with lime, chili & mint  
Farro, pickled beetroot, feta and basil salad  
Red onion and mustard coleslaw  
Mixed leaf salad  
Asian slaw  
Roasted beetroot with goat's cheese, toasted seeds and mustard dressing  
Red quinoa with bocconcini, micro basil and roasted pimento  
Pan fried tofu with Asian salad and orange, star anise dressing  
Panzanella salad  
Greek salad  
Shaved fennel, celery and heritage tomato salad  
Tabbouleh  
Chargrilled aubergine, pomegranate and feta salad

**Prices include all crockery, cutlery, equipment hire and disposable napkins**

