

# BARBECUE MENU



2-Course Menu - £32.5 per person, based on a minimum of 20 guests

All barbecues are served with Jacket Potatoes (VG), a Selection of Breads (G, VG) and a Mixed Leaf Salad (VG).

## BARBECUE DISHES

Please select 4 barbecue dishes, including any vegetarian selections:

- 6oz Burgers (G)
- 4oz Minute Steak
- Chicken Drumsticks (SL)
- Shoulder of Lamb, Yoghurt & Mint Marinade (D)
- Chicken Skewers, Bowood BBQ Sauce (SL)
- Sticky Pork Ribs (SL)
- King Prawns, Citrus Dipping Sauce (S, SF)
- Wiltshire Pork & Herb Sausages (G)
- Swordfish Marinated with Ginger, Lime & Chilli (F)
- Lamb Koftas, Tzatziki Dip (D, G)
- Mediterranean Vegetable Skewers (VG)
- Grilled Halloumi (D, V)
- Chickpea & Chilli Bean Burger (G, VG)

## SALADS

Please select 2 salads:

- Coleslaw (EG, V)
- Three Bean Salad (VG)
- Pasta Salad with Black Olives (G, SL, V)
- Caprese Pasta Salad (D, EG, G, V)
- Red Cabbage Slaw (EG, V)
- Potato & Spring Onion Salad with Chive Crème Fraîche (D, M, V)

## DESSERTS

Please select 2 desserts (served 50:50):

- Strawberry & Clotted Cream Tart (D, G, V)
- Salted Caramel Cheesecake (D, EG, G, V)
- Profiteroles, Chocolate Sauce (D, EG, G, V)
- Pimms Fruit Salad (SL, VG)

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Please advise your coordinator of any specific allergies or dietary requirements in advance.

Every effort is made to ensure our dishes are allergen free, but there is a possibility of cross contamination in a busy kitchen environment.

(C) CELERY | (D) DAIRY | (EG) EGGS | (F) FISH | (G) GLUTEN | (L) LUPIN  
(MO) MOLLUSCS | (M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH  
(SE) SESAME SEEDS | (S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN