## BARBECUE MENU

2-Course Menu - $£ 36$ 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:
$60 z$ Burgers (G)
Pulled Beef Brisket
Jerk 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)
Mediterrenean Vegetable Skewers (VG)
Grilled Halloumi ( $\mathrm{D}, \mathrm{V}$ )
Meatless Burger (G, VG)

## SALADS

Please select 2 salads:

Coleslaw (vg)
Three Bean Salad (VG)
Pasta Salad with Black Olives (G, VG)

## DESSERTS

Please select 2 desserts (served 50:50):
Strawberry \& Clotted Cream Tart (D, G, V)
Salted Caramel Cheesecake (D, EG, G, V)

Caprese Pasta Salad (D, EG, G, V)
Red Cabbage Slaw (vg)
Potato \& Spring Onion Salad with Chives (VG)

Profiteroles, Chocolate Sauce (D, EG, G, V)
Pimms Fruit Salad (SL, VG)

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

