

BBQ Menu 2019

**Please select up to 4 items plus a vegetarian option
Served from the Buffet Station**

Peri Peri Spiced Boneless Chicken

BBQ Marinated Pork Belly Strips

Lime, Chilli and Coriander Tiger Prawns

Chermoula Lamb and Sweet Pepper Skewers

Tandoori & Yoghurt Marinated Chicken Skewers

Homemade 4oz Burgers

Flank Steak with our own Dry Spiced and Herb Rub

Local Butchers Cumberland Sausages

Reggae Reggae Pork Loin Steaks

Salmon Fillet Parcels with Lemongrass and Ginger

Chilli Marinated Halloumi & Pepper Kebabs

Herb Marinated Polenta Steak

Giant Garlic Portobello Mushroom stuffed with Stilton & Pinenuts

All served with either from the Buffet or Direct to the seated guests

Garlic & Herb Roasted New Potatoes

¼ Jacket Potatoes with Sour Cream & Chives

Selection of Artisan Breads, Salted Butter, Olive Oil and Balsamic

Selection of Salads

Mixed Green Summer Salad

Tomato, Buffalo Mozzarella, Red Onion & Olives

Classic Greek Salad with Sussex Feta

Red Summer Slaw with Apple and Sultanas

Roasted Courgette, Red Onion & Peppers with Pesto Dressing

Quinoa Salad with Beetroot, Pumpkin Seed & Orange

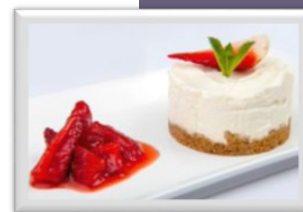
Fennel, Pear & Red Pepper Salad with Pomegranate and Pomegranate Molasses Dressing

Marinated Mushrooms, Mixed Beans, Crushed Walnuts & Parsley Salad

Chickpea, Butter Bean & Chorizo with Chilli Dressing

Classic Caesar. Cos and Little Gem Lettuce, Our Own Caesar Dressing, Anchovies, Croutons & Shaved Parmesan

Cous Cous with Roasted Vegetables & Moroccan Spice



To End

Dessert Buffet with a Selection of Three Desserts

Lemon Tart, Tart, Raspberry and White Chocolate Eton Mess, Lemon Curd

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream

Banoffee Pie, Clotted Cream & Chocolate Sauce

Passion Fruit & Mango Pavlova, Mango & Coconut Salsa

Dark Chocolate Crème Brulee, Cherry Compote & Amaretto Biscuit

Sauce

Trio of Chocolate Truffle Mousse, Caramelised Orange, Thyme Scented Shortbread

Plum Crumble Tart, Vanilla Mascarpone Cream, Praline

Honey & Ginger Cheesecake, Ginger Wine Syrup

Chocolate & Orange Brioche Bread & Butter Pudding with Orange Custard Sauce

Coffee Crème Brulee, Caramelized Orange, Shortbread Biscuit

Glazed Apple Tart with Vanilla Cream & Toffee Sauce

Baked Orange and Vanilla Cheesecake, Lime Scented Meringue, Mango Coulis

Caramel Profiteroles, Pistachio Ice Cream

Sussex Cheeseboard, **Homemade Chutney**, Quince Paste & Artisan Biscuits and Breads

Our BBQ menus are designed to be a less formal service.

The BBQ will be in view of the guests and platters will be served to each individual table along with all salads and accompaniments. The staff will be on hand to replenish where necessary

The Wedding Breakfast menu will include as standard

Filter Coffee and Chocolate Truffles