



BBQ MENU PACKAGES AVAILABLE

GARDEN SALADS

- Baby New Potato Salad with Lemon pesto & Cashew nuts
- Char Grilled Corn on the Cob Cajun Butter
- Char Grilled Asparagus with Rock Salt
- Asian Cold Slaw with Spicy Aioli
- Spicy Red cabbage & Slaw
- Courgette ,Feta & Mint Salad
- Beetroot, Orange & Watercress Salad, Toasted Sesame dressing
- Asian Curried Cous Cous Salad
- Farfalle Pasta, Sun Blushed Tomato & Pesto Salad
- Mexican Corn, Tomato & Bean Salad
- Cherry Tomatoes, Feta & Black Olive Salad, Broccoli Florets, Toasted Almond
- Natural Yoghurt, Beetroot and Toasted Almond Salad
- Seasonal Chickpea Salad with Feta Cheese, Chillies, Red Onion, Fresh Mint and Basil leaves, Olive and Lemon Dressing
- Tossed Green Leaf Salad with Sliced Tomatoes, Onions and a light Oil Dressing
- Traditional Coleslaw
- Fresh cut celery, Apple and Walnut salad with a light honey mayonnaise dressing
- Summer Quinoa Salad with Honey & Lemon Vinaigrette Dressing

BREADS & DIPS

BREADS (PLEASE SELECT ONE)

- TOMATO & FENNEL
- Mini Baguettes
- Corn Bread
- Gluten Free Granary
- Bread Assortment

DIPS & SAUCES (PLEASE SELECT TWO)

KETCHUP	TEXAS BBQ	HORSERADISH
MAYO	GARLIC	BURGER
TACO	CAJUN	MINT

DESSERTS

- Glazed Sicilian Lemon Tart & Cream
- Dark Chocolate Cheesecake, with Vanilla Pod Cream
- Light Pavlova with Seasonal Berries & Vanilla Cream
- Baileys Cheesecake & Vanilla Pod Cream
- Raspberry & White Chocolate Tart, Cassis Coulis & Praline Cream.