

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

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 pertzel rolls
Chines 5 spice pork belly with japanese bao buns
Char Sui pork fillets with pinepple salsa

LAMB OPTION

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

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 brioch bun
Chipottle chilli marinated sirloin steak with smokey mayo
BBQ marinated short beef ribs with smoked paprika dipping sauce



the BBQ INSPIRATION

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



the BBQ INSPIRATION

SALAD SELECTION

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

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



the BBQ INSPIRATION

DESSERT SELECTION

Please choose 3 desserts for £9 per head

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

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

