

BARBECUE DINNER MENU

£55.00 PER PERSON

BURGER OPTIONS

Choose 1

Prime Beef Burger | Beyond Meat Burger (PB) | Minted Lamb | Asian Chicken Thigh (So,Se)
(Served with brioche burger bun (G, M) or vegan bun (G))

SAUSAGE OPTIONS

Choose 1

Pork Cumberland (G, Su) | Lamb Merguez (G, Mu) |
 Spiced Beef (G, Su) | Spanish Chorizo (M)
(All served in a warm hot dog roll) (G, E, M)

MEAT OPTIONS

Choose 1

Memphis Barbecue Pulled Pork Shoulder (Mu, Su) | Mojo Marinated Chicken Skewer (Su) |
 Lamb Kofta | Beef Rump Steak | 30-day dry aged Rib Eye on the Bone (£7.00 supplement)

FISH OPTIONS

Choose 1

Salmon and Prawn Skewer (F,C) | Octopus and Bell Pepper Skewer (Mo) |
 Scallop and Chorizo Skewer (C,M) | Lemongrass Monkfish (F)

VEGETABLE OPTIONS

Choose 1

Baked Potato, Chive Crème Fraiche (M) | Corn on the Cob, Soft Herb Butter (M) |
 Butternut Squash, Honey, Chilli and Coriander Drizzle

SALADS

All served with a selection of dressings

Sliced Beef Tomato, Sliced Red Onion,
 Baby Gem Lettuce and Gherkins (Su)

Apple, Fennel, Mint Slaw (Mu)

Heritage Tomatoes, Mozzarella, Basil (M)

Mint Buttered New Potatoes (M)

Mixed Baby Leaf Salad

Selection of Bread Rolls (G)

DESSERTS

Choose 2

Mango and Passion Fruit Eton Mess (E,M) |

Baked Banana, Toasted Pecans, Maple Syrup (N) |

Strawberries and Whipped Mascarpone Cream (M) |

Rich Chocolate and Raspberry Tart (G, E, M) |

Selection of the Finest Cheeses from Sussex and Kent
 (M,Su,G,Ce) (£7.00 supplement per person)

Please ensure a pre-order is returned to your event coordinator no later than two weeks prior to your event.
 A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.