



BBQ MENU

£45.00 PER PERSON

Creole chicken wings
Turner's Hair of the Hog sausage
Lamb kofta with raita
Homemade beef burgers with tomato relish
Buttered corn on the cob
Grilled peppers with aubergine, courgettes & halloumi kebabs
Baby baked potatoes
-
Tomato & shallot salad with basil dressing
Secretts leaves
Harissa cous cous with toasted almonds and sultanas
-
Sour cream & chive dip
Grated cheese
Brioche buns
Ranch, balsamic and house dressings
-
Fresh fruit plate
Selection of miniature desserts

All menus are to be confirmed a minimum of 14 days prior to the event. Please note menus are subject to change.

For those with specific allergens that would like to know more about the dishes on our menus, please ask a member of our team who will be glad to assist.

(N) Contains nuts (V) Vegetarian (DF) Dairy free



GOURMET BBQ MENU

£55.00 PER PERSON

Creole chicken wings
Cumin spiced Barnsley lamb chop
Turner's Hair of the Hog sausage
Turner's Dragon Fury sausage
Blackened Texan brisket of beef with gherkins and red cabbage
Halibut on the bone with lemon grass & tiger prawn skewer
Buttered corn on the cob
Grilled peppers with aubergine, courgettes & halloumi kebabs
Baby baked potatoes
-
Salad Caprese
Secretts mixed leaves
Harissa cous cous with toasted almonds and sultanas
Grilled pitta bread with mint leaves, cucumber, shaved asparagus and roasted lemon oil
-
Sour cream & chive dip
Grated cheese
Brioche buns
Ranch, balsamic and house dressings
-
Fresh fruit plate
Selection of miniature desserts

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