

# Bbq Menu 1

£16.00 PER HEAD

*Burgers are served with Iceberg Lettuce, Tomato & Gherkins in a Brioche Bun.  
(Please let us know required amounts in advance as well as dietary requirements)*

Marinated Chicken Burger – Fajita Style Chicken Breast topped with Garlic Mayo.  
Classic Beef Burger- 6oz Beef Burger topped with Tomato Relish.  
Classic Hot dog - Brighton Sausage Company 8” Cumberland Sausage.  
Vegan – Sweet Potato Burger with Roasted Red Pepper Sauce (V/ VG)

## BBQ BUFFET SIDES

Potato Salad with Chives, Lemon and Shallots (V)  
Chips (V)  
Tomato & Basil Pasta Salad (VG)  
Mixed Leaf Salad (VG)  
Coleslaw (V)

BBQ, Tomato Ketchup, American Mustard, Classic Mayonnaise & Garlic Mayo.

# Bbq Menu 2

£21.00 PER HEAD

*Burgers are served with Iceberg Lettuce, Tomato & Gherkins in a Brioche Bun.  
(Please let us know required amounts in advance as well as dietary requirements)*

Marinated Chicken Burger – Fajita Style Chicken Breast topped with Garlic Mayo.  
Classic Beef Burger- 6oz Beef Burger topped with Tomato Relish.  
Harissa Marinated Pork Shoulder Steak.  
Classic Hot dog - Brighton Sausage Company 8” Cumberland Sausage.  
Vegan Burger – Sweet Potato Burger with Roasted Red Pepper Sauce (V/ VG)  
Vegan Dog with Roasted Red Pepper, Tomato, Garlic and Herb Sausages (V/ VG)

## BBQ BUFFET SIDES

Marinated Chicken Wings.  
Corn on the Cob (V/VG)  
Potato Salad with Chives, Lemon and Shallots. (VG)  
Coleslaw. (V)  
Tomato & Basil Pasta Salad. (V)  
Couscous with Lemon & Herbs (VG)  
Chips (V)

BBQ, Tomato Ketchup,, American Mustard, Mayonnaise & Garlic Mayo.

# Optional Extras

£2.00 PER HEAD

Chicken Wings  
Chicken Caesar Salads  
Crispy Halloumi Strips (V)  
Fruit Salad Cups (VG)  
Chips (V)  
Garlic Breads (V)  
Grilled Vegetable Skewers (V)  
Pittas & Dips (VG)  
Prawn Cocktails in Baby Gem Lettuce

# Exclusive Canapés & Bbq Menu

£40.00 PER HEAD

## Homemade Canapés on arrival - Choose 6

Toasted Crostini with Extra Virgin Olive Oil, Tomato & Garlic (VG)  
Brie & Cranberry Vol Au Vents (V)  
Crushed Pea, Feta & Mint Crostini (V)  
Fresh Mozzarella, Cherry Tomato & Basil Skewer (V)  
Gourmet Sausage Rolls (Vegetarian option available)  
Salmon Tartare & Lime Crème Fraiche Vol Au Vents.  
Parma Ham & Goats Cheese Vol Au Vents.  
King Prawn Cocktail in Baby Gem Lettuce, splashed with Lemon.  
Lamb Kofta Skewers with Garlic & Coriander Mayonnaise.  
Mini Chocolate-Orange Brownies (V)  
Tangy Guacamole & Coriander Crostinis (VG)  
Butternut Squash, Chilli, & Ginger Spring Rolls (VG)  
Carrot & Caraway Crostinis (VG)  
Falafels with Red Pepper Hummus (VG)  
Vegetable Pakoras with Mango Chutney (VG)  
Carrot & Ginger Juice Shots (VG)  
Pineapple & Coconut Shots (VG)  
Date & Nut Bonbons (VG)

## The BBQ Menu - 1 item per person

*Burgers are served with Iceberg Lettuce, Tomato & Gherkins in a Brioche Bun.*  
(Please let us know required amounts in advance as well as dietary requirements)

Marinated Chicken Burger – Fajita Style Chicken Breast topped with Garlic Mayo.  
Classic Beef Burger - 6oz Beef Burger topped with Tomato Relish.  
Harissa Marinated Pork Shoulder Steak.  
Classic Hot dog - Brighton Sausage Company 8" Cumberland Sausage.  
Vegan Burger – Spiced Chickpea Burger topped with Roasted Red Pepper Sauce (V/ VG)  
Vegan Dog – Garlic & Mushroom Sausages (V/ VG)

## Choice of Burger Cheese

Cheddar  
Monterrey Jack  
Mexican  
Blue Cheese

## BBQ Buffet sides

Potato Salad with Chives, Lemon and Shallots (VG)  
Tomato & Basil Pasta Salad (V)  
Chips (V)  
Corn on the Cobb (V/VG)  
Couscous with Lemon & Herbs (VG)  
Coleslaw (V)  
Marinated Chicken Wings.  
BBQ, Tomato Ketchup, American Mustard, Mayonnaise,  
Firecracker Sauce & Garlic Mayo.