

# 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 Canapé & 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.

*(V) Vegetarian (VG) Vegan (DF) Dairy Free (GF) Gluten Free*

If you or your guests have any allergies or other dietary requirements please inform us as soon as possible and we will do our best to accommodate. Please note that whilst we aim to ensure all allergen information is correct, we do use a range of allergens both in the kitchen and the wider premises. Therefore, we cannot guarantee that the food served will be free from unintentional allergen contamination.