

EAT FIVE STAR



BBQ MENU 2017

FRESH FROM THE GRILL FISH AND SEAFOOD

Seared tuna steak with tomatoes, avocado and caper relish
Mackerel with sweet chilli and mint
Cod fillets marinated with chilli, ginger, lime and coriander
Tiger prawn skewers marinated in garlic and lemon butter
Salmon fillets with a Cajun, honey and soy marinade

SIZZLING MEATS

Cuban pork burgers with a pineapple, pepper and mint salsa and crunchy leaves
Cajun chicken with mango salsa
Lamb fillets with coriander, cumin and garlic
Homemade burgers using local Newton Farm beef with red pepper dressing
Bacon wrapped sausages with mustard dip
Char Sui pork chops with plum sauce
Chicken strips with basil and lime
Duck with gingered plums
Maple and mustard brined pork belly with amazing crackling slow-roasted
Free range boned chicken thighs marinated in lemon zest, tarragon and garlic
Whole sirloin devilled in English mustard, allspice, Worcestershire sauce, honey, hot horseradish and cayenne pepper.
Grilled on the barbecue and carved at the buffet by our chef

VEGETARIAN

Homemade falafel burgers with yoghurt and mint relish
Grilled baby aubergines with Moroccan topping
Asparagus with sesame, ginger and lime mayonnaise
Spinach filled tomatoes with Roquefort topping
Roasted vegetables and Greek feta flatbread with a Italian Pecorino cheese, rocket and red pepper mayo
Halloumi skewers - barbecued halloumi with sweet chilli dipping sauce
Quorn sausage hot dogs with fried onions
Fresh tomato and mozzarella bruschetta
Chargrilled corn on the cob with butter



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ACCOMPANIMENTS AND SALADS

- Cooked Mediterranean fennel salad
- Summer tabouleh
- Cajun potato wedges
- Green salad with Caesar dressing and garlic and herb croutons
- Rustic bread and dip board
- Giant couscous with fresh pomegranate, summer herbs and nasturtium flowers
- New potato and green bean salad dressed with lemon thyme oil
- Crushed new and sweet potato salad with roasted balsamic onions
- Penne pasta tossed in a tomato reduction with baby artichokes, black olives and basil
- Roasted Mediterranean vegetables, buffalo mozzarella balls and herby olive oil
- Beef tomato and mozzarella salad with balsamic glaze topped with fresh baby basil
- Baby leaf salad with shaved parmesan and balsamic dressing
- Traditional homemade coleslaw with celeriac and fennel
- Beetroot and ricotta ravioli with sun-blushed tomatoes, olives, basil, truffle oil and parmesan

PAELLA PAN

Enjoy this traditional Spanish dish served straight from the pan to bring that extra spectacle to your event!

Traditional Paella

a mix of seafood and chicken cooked in sa ron-spiced paella rice

Seafood Paella

a selection of seafood cooked in sa ron-spiced paella rice

