

BARBECUES AND BARBECUE STYLE MENUS

Menu 1K

Piquant Marinated Lamb Kebabs with Assorted Peppers
and Cubes of Onions

Flamed Meat Burgers with a Variety of Relishes,
Sauces and Mustards

Butchers Style Pork and Herb Sausages
in a Fried Onion Jus-Lie Sauce

Barbecued Chicken Supreme in Mushrooms
and a Rich Tomato Provençal Sauce

Hot Jacket Potatoes and Butter
Coleslaw Salad
Assorted Mixed Seasonal Salad

Summer Strawberries and Cream
Decorated English Cream Trifle

French Bread and Butter

Menu 3K

On Arrival

Fresh North African Dates Stuffed with Cottage Cheese
Glazed Smoked Salmon Triangles with Capers
Selection of Bite Size Tartlets Filled with Seafood,
Mushrooms Duxelle and Crème Fraîche

Terriyaki and Peppered Rib-eye Steak, Flashed Grilled
(marinated in soy sauce, red wine, ginger, garlic,
barbecue sauce and brown sugar)
Bernaise Sauce

Brochette of Coriander Scented Chicken Breast in a Seasoned
marinade and Served with Mint Yogurt

Chilli and Honey Flavoured Game Sausages on
a Bed of Onion and Mixed Peppers

Hot Poêle Boneless Loin of Pork Choucroute
(slowly braised pork loin served on a bed of sauerkraut
with Maderia sauce)

Sliced Sweet Potatoes and Herbed Salad
Bismarck Salad
(lettuce heart, julienne of red cabbage
and scraped horseradish)

French Bean and Mushroom Vinaigrette
Baby Beetroot with Orange Dressing
Cherry Tomatoes and Iceberg

Sharp Lemon Tart and Cream
Stewed Summer Fruits
(peaches, rhubarb and plums)

French Bread and Butter

Coffee

Menu 2K

Cajun-Spiced Sword Fish Kebabs with Mushrooms,
Courgettes and Onions Marinated in a Wine Based Vinaigrette

Carved and Decorated Sugar Baked Ham with Cloves,
Dijon Mustard and Poached Fruit

Tenderised Minute Escalopines of Norfolk Turkey Breast
with Spinach, Sorrel, Shallots and Cream Sauce

Hot Baked Oriental Vegetarian Capsicum Glazed with Cheese

Hot New Minted Potatoes with Parsley
Tomato, Radish and Spring Onion Bowl
Ragout of Mixed Vegetable Salad
Lettuce, Beanshoots and Mixed Nut Salad

Summer Pudding with Double Cream
Miroir Citron Mousse

Granary Finger Rolls and Butter

Coffee

Menu 4K

Glazed Devilled Pork Spare Ribs in a Rich Tomato and
Sweet and Sour Sauce with Chopped Peppers and Pineapple

Crown of Roasted and Herbed Norfolk Turkey
with Sage and Onion Stuffing, Chipolata and Bacon Roll
Cranberry Sauce

Fileted and Marinated Fresh Scotch Salmon
and Vegetable Kebabs with Dill Dressing

Hot Baked Casserole of Assorted Root Vegetables
with a Paprika Flavoured Breadcrumb Glaze

Hot Jacket Potatoes with Various Toppings
Freshly Mixed Caesar Salad with Parmesan Cheese
Multi Green Leaf Salad
Julienne of Raw Vegetables in Mayonnaise

Praline Choux Puffs with White Chocolate Sauce
Luxury Black Forest Gâteaux with Kirsch and Cream

Assorted White and Brown Rolls with Butter

Coffee

All menus served on china.

Low number surcharge & for functions over 4 hours - see separate price list.