



Summer BBQ Inspired Buffet 2024

Meat and Fish (Choose 2)

Locally sourced free range, red tractor & farm assured

Jerk chicken (NGCI, DF)

Sweet chipotle glazed ribs (NGCI, DF)

Red tractor beef burger

Cumberland sausage (DF)

Buffalo chicken wings (NGCI, DF)

Grilled mackerel escalivada (MSC-certified) (NGCI, DF)

Lamb burger, feta, pea & mint pesto (NGCI) (£2+ VAT per person supplement)

Vegan (Choose 1)

Vegan burger (VE)

BBQ pulled jackfruit (VE)

Salads (Choose 3)

Chimichurri new potato salad (NGCI, VE)

Red cabbage, chilli, lime slaw, smoked cucumber (NGCI, VE)

Green mixed salad, sour cherry onions (NGCI, VE)

Summer tabbouleh with chickpea popcorn (VE)

Roasted beetroot, fregola, dill yogurt (VE) and nigella seeds (DF, VE)

Served with all of the following

Breads

Hobbs House brioche baps (VE)

Sea salt & rosemary focaccia (VE)

Flatbreads (VE)

Sauces

Ranch dressing (NGCI, VE)

Confit garlic mayo (NGCI, VE)

Smoked tomato and chipotle (NGCI, VE)

Honey and mustard (NGCI, VE)

Optional Sides Upgrade

Miso butter corn on the cob £3 +VAT per person (NGCI, VE)

Parmesan mac & cheese £5 +VAT per person

Sea salt and rosemary wedges £3 +VAT per person (NGCI, VE)

Grilled halloumi £5 +VAT per person (NGCI)

Selection of marinated olives and pickles £3 +VAT per person (NGCI, VE)

Optional Desserts Upgrade

Marshfield's ice creams (various flavours) £2.80 +VAT per pot (VE available)

Chocolate mocha brownies £3.25 +VAT per person (NGCI available)

Selection of Summer macarons £2.95 +VAT per person

(VE) Vegan

(V) Vegetarian

(DF) Dairy Free

(NGCI) Non-Gluten Containing Ingredients