

BBQ Example Menu

To include optional welcome drink of Freshly made Sangria or Minted Mojito or a glass of chilled Spanish Cava Gold.

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Home made Savoury Nachos, Chunky Tomato Salsa, Tangy Guacamole, Delicious Creamy Alioli, Artisan Breads with Dipping Oils & Balsamic, Marinaded Olives, local cheeses & pickles

From the Grill

Honey glazed smoked paprika BBQ chicken wings.

Mixed Bell peppers, zucchini, and onions, with a marinade of olive oil, garlic and herbs such as oregano and rosemary.

Chicken Skewers in a lime and coriander marinade.

Minute Steak with a sweet bourbon and orange glaze.

King Prawns tail on with a zesty lemon and garlic chilli butter

Slow roasted pork ribs or belly pork with a sherry BBQ glaze.

Traditional butchers Beef Burgers & Pork Sausages with fried onions.

Baked mini jacket potatoes.

Chargrilled Corn on the Cob.

Creamy Coleslaw.

Mediterranean mixed salad with Feta and Olives.

Mixed leaf Salad to include peppery Rocket.

Traditional BBQ dips & sauces, burger buns & hot dog rolls as required. Vegetarian and Vegan options available on request