

# BBQ Celebrations

Celebrate the arrival of the warmer months and host a party with a difference. Our private garden terrace is the perfect setting to invite guests as we light up the fires on our Monolith ceramic BBQ, Pit Barrel & Ozpig Smoker & Weber BBQ's and prepare the feast.  
*BBQ parties are for 20-60 guests and can be taken from May to September (Weather Permitting)*

## Snacks On the Terrace

Farnsworth Chipolata Sausages, Mustard Emulsion  
Tempura King Prawn, Piri Piri Dip

## BBQ Main Event

Tomato Flat Bread, BBQ Condiments  
Baba ghanoush, Smoked Yoghurt, Salsa  
Thai Flavoured Stone Bass, Cedar Plank  
Curried Lamb Skewer

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Ceramic BBQ Roasted Treacle Glazed Beef Cannon  
Pit Barrel Harissa Chicken  
Oz Pig Smoked Loaded Potato Skins  
Charred Sand Carrots, Pesto, Sheep's Curd, Pine Nuts, Green Slaw  
Heirloom Tomato, Red Onion & Basil Tear & Share Breads

## Dessert

Sticky Toffee Pudding, Miso Caramel, Vanilla Ice Cream  
Northcote Knickerbocker Glory

Tea, Coffee & Chocolates

**£95.00 per person**

*Vegetarians & Other Dietary requirements will be catered for independently*