

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 & Weber

BBQ's to prepare the feast.

*BBQ parties are for 20-60 guests and can be taken from May to September
(Weather Permitting)*

Snacks On the Terrace

Northcote Sausage Roll

Tempura King Prawn, Piri Piri Dip

BBQ

To Begin – Sharing Feast

Flat Bread, BBQ Condiments - Baba ghanoush, Smoked Yoghurt, Salsa

Pit Barrel Farnsworth Chipolata Sausages, Mustard Emulsion

Sticky Ginger Ribs

The Main Event

Ceramic BBQ Treacle Glazed Aged Beef Sirloin, Horseradish

Pit Barrel Harissa Chicken

Cedar Plank Chalk Stream Trout, White Wine, Lemon & Dill

Loaded Potato Wedges, Sour Cream & Chive

Tear & Shared Bread

Italian Leaf Salad, Tarragon Dressing

Giant Cous Cous, Heirloom Tomato, Sheep's Curd, Pods & Pesto

Classic Slaw

Veg "Charred Curried Cauliflower, Pomegranate, Almond, Coriander

Dessert

Northcote English Strawberry Sundae, Vanilla Ice Cream

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Tea, Coffee & Petit Fours

£98.00 per person

Vegetarians & Other Dietary requirements will be catered for independently