

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

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

BBQ Main Event

Flat Bread, BBQ Condiments - Baba ghanoush, Smoked Yoghurt, Salsa
Cedar Plank Chalk Stream Trout, Potted Shrimp, Lemon & Mace
Sticky Ginger Ribs, Apple & Fennel Slaw

Ceramic BBQ Lake District Lamb Rack, Honey & Mustard Glaze
Pit Barrel Garlic Chicken

Loaded Potato Wedges, Sour Cream & Chive
Tear & Shared Bread

Charred Cauliflower, Raisin & Almond
Italian Leaf Salad, Tarragon Dressing

Giant Cous Cous, Heirloom Tomato, Sheep's Curd, Pods & Pesto
Veg - "Charred Aubergine Parmigiana", Heirloom Tomato, Parmesan

Dessert

Soft Serve Ice Cream - Coconut & Chocolate
BBQ Rum & Vanilla Pineapple, Seasonal Toppings

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Tea, Coffee & Petit Fours

£98.00 per person

Vegetarians & Other Dietary requirements will be catered for independently