

# 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

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Ceramic BBQ Lake District Lamb Rack, Honey & Mustard Glaze

Pit Barrel Harissa Chicken

Loaded Potato Wedges, Sour Cream & Chive

Tear & Shared Bread

Charred Cauliflower, Blue Cheese, 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

Northcote English Strawberry Sundae, with Soft Serve Ice Cream

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Tea, Coffee & Petit Fours

**£98.00 per person**

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