



BBQ MENU 3

IN-HOUSE MARINATED CHICKEN BREAST, WITH OUR OWN HOME MADE INFUSION

Buffalo Marinade

More of a glaze, punchy with a sweetness of honey, lime, smoked paprika & chili with seasoning

Cuban Mojo Marinade

A refreshing taste of orange juice & zest, lime, mint, oregano, a little garlic, cumin, cracked salt & black peppercorn

Aloha Marinade

Tropical & zesty, pineapple juice, ginger, a little garlic, brown sugar & soya sauce, finished with pan fried, chopped onion and fresh pineapple scattered on top

Traditional BBQ

Sweet & a little spicy with tomato puree, Worcester sauce, a little chilli & 'Dr Pepper' sweet liquor

Home made beef patty

With red onion, Worcester sauce & soy sauce, paprika, cumin & thyme BBQ'd and served with a tomato relish

Leg of lamb joint

Rubbed with seasoning, fresh rosemary & lemon zest, home smoked and finished on the BBQ carved by the chef and drizzled with a home made reduced plum & Bourbon whisky sauce

Foil wrapped baked fillet of salmon

With a sweet & chilli glaze of cracked peppers, sea salt, mustard & chilli seeds, dill and honey, served with lemon wedges dipped in smoked paprika

Tomato, basil & feta cheese salad

With red onion drizzled with balsamic & olive oil, cracked pepper & sea salt

Pasta salad with roasted vegetables, fresh herbs & rocket leaves in a tomato pesto sauce

Open cut baguettes & ciabatta bread brushed with oil and herbs & grilled

Selection of sauces