



BBQ Buffet

FROM THE GRILL

Choose 4 options (including one or more vegetarian items):

- Smoked paprika & oregano beef burger
- Spicy chicken wings, chilli & coriander dressing
- Pulled pork shoulder, Moroccan-style BBQ sauce
- Spicy goat's cheese, bell peppers, lemon verbena (v)
- Cumberland & paprika sausages
- Seared minute steak, salsa verde
- Rolled loin of pork, red onion, pine nuts, balsamic vinegar
- Charred mackerel, red onion, green chilli
- Moroccan spiced butterfly chicken, tahini
- Cumin lamb koftas, mint & cucumber yoghurt
- Sticky apple-braised pork belly, Somerset cider, sumac
- Split lamb, wild herbs, coriander, mint
- Romano pepper & halloumi kebab, oregano, olives (v)

SIDES & SALADS

Choose 1 potato option:

- Sweet potatoes with spiced butter (v)
- Italian potatoes (v)
- Buttered new potatoes with wild herbs (v)

Choose 1 salad option:

- Greek salad (v), tomato & buffalo mozzarella (v)
- Rocket, watercress, parmesan (v)
- Dressed local leaves, wild herbs (v)
- Bulgur wheat & fregola, lovage pesto (v)
- Summer or winter slaw (v)
- Tomato & parsley tabbouleh (v)
- Cumin hummus, dukkah (v)
- Lebanese couscous (v)

Selection of breads and condiments to match your menu selection

DESSERT

Choose 1 option (add additional options at £4 per person):

- Charred watermelon, raspberry, lime
- Strawberries, spiced fig balsamic
- Seasonal berries, meringue, vanilla cream
- Rum-glazed pineapple, chilli, lime, mint
- White chocolate and mascarpone cheesecake
- Artisan Bath cheese board, quince, chutney, crackers