

Barbecue Menu

served sharing style to tables - select three mains, three salads & one dessert

Mains

Pork & Herb Sausages (df)

locally produced Butcher's sausage

Homemade Cheeseburgers

A 4oz homemade burger served in a seeded bun with cheese & a red onion relish

Green Fig Signature Burger (£1.00 supp)

A 6oz homemade burger topped with 'Sussex Charmer' in seeded bun with our delicious fig relish

Sticky BBQ Pork Belly (gf/df)

with a smoky barbecue glaze

Minted Lamb Kebabs (gf/df)

marinated cubes of seasoned lamb

Marinated Chicken Skewers (select one from)

satay (gf/df) or cajun (gf/df) or tandoori (gf)

Jamaican Jerk Chicken (gf/df)

hot & spicy marinated chicken thighs

Fillet of Salmon (gf/df)

with a salsa Verde

Griddled Field Mushroom (v/gf)

filled with a Mediterranean vegetable ragout, topped with Gran Padano

Salads

New Potato Salad (v/gf/df)

with chopped fresh parsley in a wholegrain mustard mayonnaise

Persian Rice Salad (v/vg/gf/df) (nuts)

basmati rice mixed with toasted pecans, fresh parsley & coriander, lemon zest, chopped apricots, sultanas & pomegranate seeds

Crunchy Pink Coleslaw (v/gf/df)

shredded white & red cabbage, beetroot, onions & carrot, mixed with mayonnaise

Mixed Green Leaf Salad (v/vg/gf/df)

served with a vinaigrette dressing

Tomato, Mozzarella & Red Onion Salad (v/gf)

served with a balsamic dressing

Summer Green Bean Salad (v/vg/gf/df)

broad, edamame & green beans, sugar snaps & garden peas with a zesty citrus & herb dressing

Greek Salad (v/gf)

vine tomatoes, green peppers, feta cheese, black olives & red onions with olive oil & black pepper

Green Fig's House Salad (v/vg/df)

blanched asparagus, green beans, sugar snaps & mange tout tossed in a chilli, soy & sesame dressing

Sun-blushed Tomato & Black Olive Orzo Salad (v)

rice-shaped pasta finished with Gran Padana shavings & olive oil

Roasted Butternut Squash & Rocket Salad (v/vg/gf/df)

dressed with olive oil & toasted seeds

Baby Leaf Spinach & Mushroom Salad (v/gf) (nuts)

served with a pesto dressing & toasted pine nuts

Trio of Tomato, Basil Pesto & Mozzarella Salad (v/gf) (nuts)

heritage, cherry & Green Fig's oven-dried tomatoes with mozzarella pearls & homemade basil pesto

Watercress, Rocket, Pear & Goat's Cheese Salad (v/gf) (nuts)

sprinkled with honey glazed pecans

Home-made bread, butter & condiments included

Sharing Desserts:

Summer Berry Pavlova (v/gf)

Eton Mess (v/gf)

Sticky Toffee Pudding with a Toffee Sauce (v)

Sussex Banoffee Pie (v)

Sharing Boards of Rich Chocolate Brownies with Fresh Strawberries (v/gf) (nuts)

Trio of Mini Desserts Sharing Boards (3 per head)

summer berry pavlova (v/gf)

chocolate brownie (v/gf)

tarte citron (v)

Above desserts (or desserts from another menu) can be served individually plated (+£1.00 supp)

Tea & Coffee can be added for £2.00 +vat

or you may replace dessert with a self-serve tea, coffee & mini brownies station at no extra cost

BBQ	Meeting & Event Plan	Tasting Session	Table Laying	Crockery & Cutlery**	Arrival Drinks Glasses	Canapes (4 per person)	Staff for Meal	Tea & Coffee	Price (excl. VAT)	Price (inc. VAT)
Delivery Only	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a
Served Meal	✗	✗	✗	✗	✗	✗	✓	✗	£32.95	£39.54
Bronze Package	✓	✓	✓	✓	✗	✗	✓	✗	£41.95	£50.34
Silver Package	✓	✓	✓	✓	✓	✓	✓	✗	£46.45	£55.74

**delivery charge from hire company applies

This menu can also be served from a buffet table if preferred (and sufficient space in room)

Those with dietaries will receive an individual selection of suitable items

Please ask if you need further information on allergens