

Barbecue Menu

can be served either as a buffet or sharing style to the tables

Select three mains, three salads & two desserts

Mains

Green Fig's homemade sausages (df)
Head Chef, Ben's very own recipe

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

Green Fig signature burger (£1.00 Supplement)
A 6oz homemade steak burger topped with 'Sussex Charmer' & our delicious fig relish

Sticky BBQ pork belly (gf/df)
With a smoky barbecue glaze

Minted lamb kebabs (gf/df)
Marinated cubes of lamb on a bamboo skewer

Marinated chicken skewers
Satay (df)
Cajun (gf/df)
Tandoori (gf)

Jamaican jerk chicken (df)
Hot & spicy marinated chicken thighs

Seared mackerel fillet (gf/df)
Served with a chilli, ginger & lime dressing

Barbecued fillet of salmon (£1.00 Supplement) (gf/df)
With a salsa verde

Griddled field mushroom (gf)
Filled with a Mediterranean vegetable ragout, topped with Parmesan

Salads

New potato salad (v/gf)
Mixed with handfuls of 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

Moroccan cous cous (v/vg/df)
Mixed with fresh herbs, spices & lemon zest

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)

A fresh salad of broad beans, edamame, green beans, sugar snaps, & garden peas
drizzled with a zesty citrus & herb dressing

Greek salad (v/gf)

Vine tomatoes, green peppers, feta cheese, black olives & red onions finished with olive
oil & cracked black pepper

Green Fig's house salad (v/vg/df)

Blanched asparagus, green beans, sugar snaps & mange tout tossed in a chilli & soy
dressing finished with toasted sesame seeds

Sun-blushed tomato & black olive orzo salad (v)

Rice-shaped pasta finished with Parmesan 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)

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

Watercress, rocket, pear & goats cheese salad (v/gf) (nuts)

sprinkled with honey glazed pecans

Home-made breads, butter & condiments included

Desserts

Exotic fresh fruit salad (v/gv/gf/df)

A combination of melon, pineapple, kiwi fruit & red grapes

Coffee & chocolate pots (v)

Rich & velvety chocolate mousse with a hint of coffee, served with a shortbread finger

Chocolate brownies (v/gf) (nuts)

Our amazing rich chocolate brownies served with fresh strawberries

Eton mess (v/gf)

A combination of bashed up meringues, whipped cream & fresh strawberries drizzled with a red fruit coulis

Sussex banoffee pie (v)

A buttery biscuit base topped with toffee, banana & whipped cream

Zesty lemon pots (v)

A delicious creamy lemon dessert topped with fresh raspberries & a ginger shortbread

Summer berry pavlova (v/gf)

A soft meringue covered with whipped cream, strawberries, raspberries & blueberries, drizzled with a red fruit coulis

Chocolate fudge cake (v)

A very chocolatey fudge cake with gooey chocolate icing

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	✗	✗	✗	✗	✗	✗	✓	✗	£29.95	£35.94
Bronze Package	✓	✓	✓	✓	✗	✗	✓	✗	£39.95	£47.94
Silver Package	✓	✓	✓	✓	✓	✓	✓	✗	£44.45	£53.34

****delivery charge from hire company applies**

See 'Packages' for further details of what's included

Tea & Coffee can be added for £2.00 + VAT (served service only)

This menu can also be served 'sharing style' at the tables for a supplement of £1.50 + VAT per head. Desserts will be plated & placed alternately if two selections made

There is an additional flat rate charge to hire the BBQ grills and gas:

Up to 50 guests £100.00 + VAT / up to 100 guests £200.00 + VAT

Additional hire-in catering equipment may be required**