

Barbecue Menu

served sharing style to tables - select two 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

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) cajun (gf/df) tandoori (gf)

Jamaican Jerk Chicken (gf/df)

hot & spicy marinated chicken thighs

Fillet of Salmon (gf/df)

with a salsa Verde

(vegetarian or vegan guests will receive an individual platter of suitable items)

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

basmati rice mixed with pecans, fresh parsley, coriander, mint, 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)**  
**Biscoff Cheesecake (v) (vg/df on req)**  
**Eton Mess (v/gf)**

**Sticky Toffee Pudding with a Toffee Sauce (v)**  
**Sussex Banoffee Pie (v)**

**Sharing Boards of Rich Chocolate Brownies with Strawberries (v/gf) (nuts) (vg on req)**

**Trio of Mini Desserts Sharing Boards (3 per head)**  
summer berry pavlova (v/gf)  
chocolate brownie (v/gf)(nuts)  
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    | ✘                    | ✘               | ✘            | ✘                    | ✘                      | ✘                      | ✓              | ✘            | £34.95            | £41.94           |
| Bronze Package | ✓                    | ✓               | ✓            | ✓                    | ✘                      | ✘                      | ✓              | ✘            | £43.95            | £52.74           |
| Silver Package | ✓                    | ✓               | ✓            | ✓                    | ✓                      | ✓                      | ✓              | ✘            | £48.45            | £58.14           |

\*\*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