# **BBQ**

Minimum of 10 guests

5 mains (including one vegetarian), 4 sides, 3 puddings £72 per person 4 mains (including one vegetarian), 3 sides, 2 puddings £65 per person

#### main

steak & potato skewers rosemary gf

chilli marinated belly pork slices gf

**6oz burger** yorkshire blue gf\*

**bbq corn** parmesan v\*, ve\*, gf

**charred chicken** tikka, yoghurt **gf** 

**tiger prawn skewer** lemon grass, coriander, lime **gf** 

bbq baby back ribs gf cumberland sausage citrus marinated seabass parcel gf

cauliflower steak harissa ve, gf

#### side

grilled peach green bean and red onion ve, gf

**sweet potato fries** sea salt ve, gf

garden salad honey & mustard dressing v, gf

kohlrabi & carrot slaw v, gf classic caesar salad v\*, gf\*

roasted baby potatoes smoked garlic v, ve\*, gf

## pudding

make your own ice cream sundae v, ve\*, gf\*

strawberry & champagne cheesecake

mochi ice cream balls chocolate & hazelnut ve, gf

vanilla & cinnamon roasted pineapple v, gf

### cheese

yorkshire cheese experience three cheeses, celery, grapes, home made chutney v, gf\*

£7 supplement per person

v vegetarian ve vegan gf gluten free \* adaptable. Pre-orders are required two weeks prior to the event.

Inclusive of VAT at prevailing rate. It is the responsibility of the guest to inform the manager of any special dietary requirements when pre-ordering. Allergen information relating to all our dishes is available however please note that due to the handling of allergens in our kitchens we cannot guarantee that it will be allergen free, even after requests to remove ingredients. Due to seasonality some ingredients may need to be replaced with an alternative.