



# T.A.S.T.E. dining company

*Event catering for all occasions*

## Summer BBQ Menu

### Meat & Fish

BBQ pulled pork  
Home made beef burgers  
Lamb steak with Moroccan bbq spice, tzatziki  
Cajun spiced chicken breast  
Garlic and mint Lamb cutlets  
Hoi-sin pork belly  
Grilled Salmon fillets with gremolata  
Cumberland Sausages  
Chicken, chorizo and red pepper skewer, chipotle dressing  
Merguez sausage with roasted beetroot yoghurt dressing  
Tiger prawn, salmon & cherry tomato skewers with chilli, lemon & garlic butter  
Beef sirloin, chimichurri sauce

Chargrilled corn on the cob, chipotle butter (v)  
Falafel burgers, tzatziki (v)  
Pesto marinated vegetable and halloumi skewers (v)  
Grilled field mushroom with spinach and blue cheese (v)

*Served with homemade herb focaccia, brioche burger buns & french baguette*

### Salads and Sides

Traditional Coleslaw  
New potatoes with mayonnaise, chives & spring onion  
Green leaf salad with honey and mustard dressing  
Cous cous with pesto, sun-blushed tomato and goats cheese  
Tomato, basil and red onion  
Caesar – gem lettuce, croutons, anchovies, parmesan, classic caesar dressing  
Orzo pasta, broccoli and pesto  
Asian noodle salad – beansprouts, spinach, mange-tout, radish, honey & soy dressing  
Char-grilled courgette, fennel and olive salad, lemon dressing  
Avocado, lime and coriander tabouleh  
Spanish rice salad - toasted almonds, saffron, olives, peppers, chickpeas & herbs  
Watercress with beetroot, feta and candied walnuts

## Individual Mini-Desserts

Chocolate brownie with salted caramel and strawberry  
Lemon meringue tartlets  
Banoffee pots  
Citrus cheesecake with passionfruit jelly  
Eton mess  
Lemon posset, blueberries and granola  
Apple caramel crumble pots  
Rhubarb and ginger syllabub  
Vanilla panna-cotta, macerated strawberry and honeycomb  
Tiramisu  
Fresh berry mini pavlova  
Chocolate mousse pots

Please choose 4 Main items ( meat / fish / vegetarian)

4 Salads

2 Desserts

£24 per person

Includes cutlery, crockery, napkins, Chef & Service staff

Minimum of 20 guests