



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