



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

Event catering for all occasions

BBQ Menu

Meat & Fish

BBQ pulled pork, floured baps
Home made beef burgers with brioche buns
Cajun spiced chicken breast
Garlic and mint Lamb cutlets
Venison sausages
Hoi-sin pork belly
Grilled Salmon with gremolata
Lamb kofta kebab skewer with tzatziki
Cumberland Sausages
Chicken, chorizo and red pepper skewer, chipotle dressing
Tiger prawn, salmon & cherry tomato skewers with chilli, lemon & garlic butter
Beef sirloin, chimmichurri sauce

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

Served with homemade rosemary focaccia

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
Spanish rice salad - toasted almonds, saffron, olives, peppers, chickpeas & herbs
Watercress with beetroot, feta and candied walnuts

Desserts

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

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

3 Salads

2 Desserts