

BBQ Menu Examples

Sea & land - luxury

Moules mariniere - cooked over the BBQ

Chateaubriand (fillet steak joint)

Cedar plank roasted teriyaki whole salmon sides - whipped brie

Sashimi grade tuna - seared sesame crust & apple & fennel salad

Whole tandoori spiced spatchcock chickens

Slaw

Baby new potatoes in garlic butter

Local seasonal leaves - citrus vinaigrette

Eton mess/chocolate torte

Sea

Moules mariniere - cooked over the BBQ

Cedar plank roasted teriyaki whole salmon sides

Whole BBQ sea bass

Sashimi grade tuna - seared sesame crust & apple & fennel salad

Torched local mackerel fillets - apple & fennel puree

Baby new potatoes in garlic butter

Panzanella salad

Local seasonal leaves - citrus vinaigrette

Eton mess/chocolate torte

Land & Air

Whole roasted dry aged sirloin

Whole tandoori spiced spatchcock chickens

Purbeck pork chops

Braised lamb shoulder & pomegranate

Slaw

Sweet pickled root vegetables

Tzatziki

Chimichurri

Traditional

Prime burgers - brioche buns

BBQ ribs

Baby new potatoes in garlic butter

Heritage tomato and mozzarella salad

Tandoori spiced spatchcock chicken

Lamb kebabs

Bavette steak

Seasonal leaves - citrus vinaigrette

Garlic flat breads