



Herb & Spice **BBQ Menu**

All our meats are sourced from local 'freedom food' farms

Traditional BBQ Food

BBQ Spare Ribs Marinated in a traditional Spicy BBQ Sauce

Marinated Pork Chops

Char Grilled Pork Loin seasoned with Cajun Spices

Lamb Koftas
Served Cucumber Tzaziki

Marinated Rump of Lamb with Apricots & Rosemary

Marinated Steaks (Rib-eye or Sirloin) **Supplement applies**

Selection of Locally Produced Sausages (including vegetarian)

Char-Grilled Lamb Brochette

Herb & Spice Burger Selection

Our Homemade Burgers can be served in (please select one):

Soft White Barm Cakes

Sesame seed Bun

Brioche Bun

Or Toasted Ciabatta

Handmade Cheshire Beef Burger

Handmade Cheshire Beef Burger with Cheese

Cajun Chicken Fillet Burger

Homemade Falafel Burger served with Cucumber-Mint Raita and Chilli Salsa (V)

Lamb and Mint Burger

Portobello Mushroom and Tarragon Burger (V)

Chicken Selection

Breast of Chicken marinated in Chilli & Ginger

Citrus Chicken with a piquant Salsa

Cajun Chicken Kebabs

Chicken Brochette with Louisiana Seasoning, Oven Dried Tomato Chutney

Cajun Spiced Chicken Breast

Chicken with a Lemon & Tarragon Marinade

Kebabs

Choose from our delicious Marinated Kebabs, individually made on Skewers:

Ginger-Lime Beef

Cajun Chicken

Lime & Coriander Chicken

Spiced Lamb Kofta Kebab

Chunks of Lamb and Pepper marinated in Virgin Oil, Fresh Herbs, Garlic & White Wine Vinegar

Chilli, Garlic, & Coriander marinated King Prawns

Seafood Kebab either in a Thai or Tikka marinade

Chargrilled Courgette, Mushroom, Pepper & Aubergine in a Spicy Marinade (V)

Grilled Halloumi and Bell Pepper Skewers Marinated in Herby Olive Oil (V)

Lavender-infused Lamb Skewers with a Minted Yoghurt Dip

Skewers of Cheshire Beef with Soy, Honey, Lime, Chilli and Coriander

Seafood Selection

Chilli, Garlic, & Coriander marinated King Prawns served on Skewers

Seafood Kebab either in a Thai or Tikka marinade

Grilled Sardines with a Fresh Tomato & Basil Sauce

Orange Glazed Salmon Fillets

Salmon Fillets with a Cajun, Honey and Soy Marinade

Seabass Fillets **Supplement applies**

Chilli- Lemongrass Seared Tuna Steak **Supplement applies**

BBQ - Something for the Veggies

Homemade Falafel Burger served with Cucumber-Mint Raita and Chilli Salsa (V)

Portobello Mushroom and Tarragon Burger (V)

Roasted Red & Yellow Peppers stuffed with Cherry Tomatoes Saffron Rice Red Onion, Basil & Garlic

Roasted Mediterranean Vegetables

Vegetable Tikka & Haloumi Skewers

Vegetarian Kebabs

Skewers of Mushrooms, Peppers, Onions, Courgettes in a spicy Marinade

Char – Grilled Corn on the Cob served with a Black Pepper Butter

Asparagus Char-Grilled with Rosemary & Black Pepper

Herb & Spice Fresh Salads

Mixed Leaf Salad (V) (VG) (GF) (DF)

Iceberg, Radicchio, Rocket, Cucumber, & Spring Onions

Caesar Salad

Romaine Cos Lettuce, Parmesan, fresh Croutons, & our Homemade Caesar Dressing

Rocket & Parmesan Salad

Rocket Leaves served with fresh shavings of Parmesan

Stilton, Smoked Bacon & Rocket Salad

Garnished with Poached Pears & a Port & Ginger Dressing

Greek Salad (V)

Traditional Plum Tomatoes, Cucumber, Black Olives, Red Onions, Fresh Parsley & our Finest Greek Feta Cheese

Spicy Mexican Mixed Bean Salad (V) (VG) (GF) (DF)

Chick Peas, Kidney Beans, Cannellini, Tomatoes, Coriander & Fresh Chilli

Mild Mexican Mixed Bean Salad (V) (VG) (GF) (DF)

Green, Kidney, Black-Eyed, Butter, & Pinto Beans tossed with fresh Garlic, Paprika, Tomato & Herbs

Cous-Cous Moroccan Salad (V) (VG)

Fluffy Cous-Cous with Tomatoes, Flat Leaf Parsley, Mint, Garlic, Onions & Chopped Apricots

Noodle Hoi Sin Style Salad (V) (VG)

Julienne of Vegetables with a Hoi Sin Sauce, Lemon Grass, & mixed with Crispy Noodles

Blue Cheese, Walnut & Celery Salad (V)

Coconut & Cumin Rice Salad (V) (VG) (GF) (DF)

Butternut Squash, Peas & fresh Coriander (V) (VG) (GF) (DF)

Panache of Wild Mushrooms Salad (V) (GF)
with an Asparagus, Goats Cheese, & Tarragon Dressing

Italian Pasta Salad (V) (VG) (DF)
*Penne Pasta, Black Olives, Sun-dried Tomatoes, Onions, fresh Tomatoes, Basil
& Sweet Red & Yellow Peppers*

Indian Rice Salad (V) (VG)
Masala Paste, Nuts Sultanas Green Peppers, Onions & Sweetcorn

Fennel, Orange & Spring Onion Salad (V) (VG) (GF) (DF)

New Potato Onion & Chive Salad (V)
Bound with a Fresh Mint Yoghurt

Deep-Fried Potato Salad (V) (VG) (DF) (GF)
*Diced Potatoes, deep-fried & garnished with Onions Chillies & served with a Sweet Chilli
Sauce*

Slow Roasted Tomato Salad with Feta Cheese marinated in Rosemary (V)

Beef Tomato & Basil Salad with Olive Oil & cracked Black Pepper (V) (VG) (GF) (DF)

Aubergine Lemon Caper Salad served with Balsamic Vinaigrette (V) (VG) (GF) (DF)
Aubergines cooked with fresh lemons and capers

Grilled Peppers, Artichoke, Olive & Courgette Salad (V) (VG) (GF) (DF)
served with a cracked Black Pepper & Lime Dressing

Avocado, Red Grape & Satsuma Salad
with a Mascarpone & Basil Dressing

Traditional Coleslaw (V)
White Cabbage, Carrots, Onions, & our Home-made Mayonnaise

Red Cabbage Coleslaw (V)
Red Cabbage, Carrots, Onions, & our Home-made Mayonnaise

Pear & Stilton Salad (V) (GF)

