

## BBQ DINNER

### DESIGN YOUR OWN MENU

Design your own menu from below.

V = Vegetarian GF = Gluten free DF = Dairy free

#### BREADS

Focaccia and Turkish loaves, flavoured butters, olive oil (v)

#### THE GRILL

Dijon and garlic marinated sirloin steaks

Peri peri chicken breast, peri peri sauce

Wholly Cow lamb sausages

#### VEGETABLES & SALADS

Steamed baby potatoes, mint and parsley butter (v, GF)

Grilled seasonal vegetables, balsamic, virgin olive oil (v)

Marinated broccoli salad, tamari almonds, cranberries,  
toasted pumpkin seeds (v, GF, DF)

Herb slaw, orange dressing, toasted pistachios (v, GF, DF)

#### DESSERT

Selection of individual desserts and fresh fruit from a buffet

*Chef's choice of three flavours (v)*

Tea selection and filter coffee from a beverage buffet