## Classic BBQ menu

## A choice of three mains, two sides and one dessert at <br> £38.50 per person

## Please select 3 mains from the meat and vegetarian options below.

## Meat selection

Char-grilled lean Dexter beef brisket burger served in a
brioche style bun or crusty roll with burger garnish
Classic Cumberland sausage in a baguette with caramelised onion and a thick cheesy sauce

Hertfordshire chicken thigh with a choice of freshly made marinades.

Marinated free range chicken wings, Hickory smoked BBQ or Buffalo glaze

Traditional Jerk chicken leg with sweet chilli style glaze
Jerk belly of pork strips with BBQ style glaze

## Choose your rub:

Lemon zest, honey and thyme
Dry rub spicy peri peri
Hickory BBQ glaze
Harissa and lime

100 portions minimum

## Vegan/vegetarian selection

Spinach, herb and chickpea burger served in brioche bun with a choice of cheddar or vegan cheese, lettuce and tomato

Gluten free mint and beetroot vegan burger in a crusty roll with a choice of cheddar or vegan cheese, lettuce and tomato

Plant based Cumberland hot dog in a baguette with caramelised onions and a plant based cheese sauce (ve)

## Sides

Please choose two sides from the list below. All sides are vegetarian but can be made vegan if requested.

Classic potato salad with chopped garden herbs and mayonnaise
Pasta salad with spinach oil, black olives and sunblasted tomatoes (ve)

Classic slaw or Asian-style slaw with chill and coriander

Regent's summer salad with mixed leaves, grated root vegetables, tomato, cucumber, spring onion and garden herbs with mixed grains (ve)

Charred, buttered corn on the cob

Chilli spiced potato and sweet potato wedges

## Desserts

Choose one. All desserts are vegetarian.

Summer fruit pavlova

A trio of gooey chocolate brownie flavours (ve option)

Selection of flavoured, freshly prepared profiteroles
Mini Victoria sponge cake

## Cost for additional items:

Extra Mains $£ 9.50$
Sides for £4.50
Desserts for £5.00
Unless otherwise selected, plant based/vegetarian food will be provided for $20 \%$
of your guests

