



# VINE & DINE



PASSIONATE ABOUT TASTE

## BBQ MENU



A LESS FORMAL WEDDING OPTION PERFECT FOR THE SUMMER, BBQ ARE ALWAYS A POPULAR FOR EITHER THE WEDDING BREAKFAST OR EVENING FOOD

## MEAT & FISH

CHOOSE 3

- \*CHEESE BURGERS, CHORIZO JAM
- \*PORK, LEEK & APPLE SAUSAGES, MUSTARD MAYO
- \*ROSEMARY MARINATED RUMP BEEF STEAKS
- \*MINTED LAMB RUMPS
- \*KOREAN GLAZED PORK RIBS, SESAME SEEDS
- \*MOROCCAN LAMB KOFTAS, HARISSA & POMEGRANATE YOGURT
- \*PERI-PERI MARINATED CHICKEN
- \*BUTTERMILK TANDOORI CHICKEN
- \*CHILLI & LIME KING PRAWN SKEWERS
- \*YELLOW-FIN TUNA STEAKS, SALSA VERDE
- \*THAI SPICED FISH KEBABS, SWEET CHILLI
- \*MISO GLAZED MACKEREL, SHAVED FENNEL

## VEGETARIAN

CHOOSE 1

- \*RATATOUILLE STUFFED AUBERGINE COOKED IN FOIL ON THE BBQ
- \*BLACK BEAN BURGER, MANGO & AVOCADO SALSA
- \*CAJUN SPICE WATERMELON AND FETA KEBAB
- \*INDIAN SPICE TOFU BURGERS, CUCUMBER RIATA
- \*CUMIN MARINATED PANEER CHEESE & PEPPER SKEWERS
- \*JAMAICAN JERK SPICED AUBERGINE, SPRINKLED WITH GOATS' CHEESE
- \*KOREAN SPICED HALLOUMI, RED PEPPER, RED ONION & CHERRY TOMATO KEBAB

## SIDES

CHOOSE 4

- \*CHARRED CORN ON THE COB, CHILLI BUTTER
- \*GREEK SALAD, OLIVES, FETA, RED WINE VINAIGRETTE
- \*GARLIC & PARSLEY COURGETTE SALAD
- \*ROASTED VEGETABLE COUS COUS
- \*MIXED LEAF SALAD, LEMON DRESSING
- \*TOMATO & MOZZARELLA SALAD, BASIL PESTO
- \*SPICED CHICKPEA, RED ONION, POMEGRANATE, SUNDRIED TOMATOES, RED WINE & OREGANO DRESSING
- \*NEW POTATO SALAD, MINTED MAYONNAISE, SPRING ONION
- \*BEETROOT, GOATS CHEESE, SESAME SEED SALAD, 10 YEAR AGED BALSAMIC
- \*CAESAR SALAD - LETTUCE, PARMESAN, CROUTON, CAESAR DRESSING
- \*WARM MINTED NEW POTATOES
- \*FENNEL, CARROT & HERB SLAW
- \*TRADITIONAL COLESLAW WITH APPLE, CELERY AND GOLDEN SULTANAS
- \*MOROCCAN TABBOULEH WITH A HINT OF CHILLI



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## DESSERTS



ALL OF OUR DESSERTS ARE AVAILABLE AS EITHER A  
DUO OR TRIO OF DESSERTS AT AN ADDITIONAL  
SUPPLEMENT

CHOCOLATE BROWNIE, CLOTTED CREAM, APRICOT PUREE

VANILLA CHEESECAKE, PEACH & GREEN GRAPE, BURNT WHITE CHOCOLATE

MILK CHOCOLATE MOUSSE, SALTED CARAMEL, HONEYCOMB

LEMON TART, RASPBERRY SORBET

ROASTED PINEAPPLE MARINATED IN CHILLI & LIME, LEMON SORBET

RASPBERRY PAVLOVA, RASPBERRY GEL

VANILLA PANNA COTTA, CHERRY COMPOTE

APPLE & BLACKBERRY CRUMBLE TART, VANILLA ICE CREAM

STICKY TOFFEE PUDDING, TOFFEE SAUCE, CLOTTED CREAM

DARK JAMAICAN GINGER CAKE, MANGO SALSA, COCONUT SORBET, SPICED RUM CARAMEL