



## Gourmet Barbecue

Price: £27.50

Can be served straight from the chefs at the barbecue or family-style on sharing boards at the table. Please choose three meat/fish options, two vegetarian options and four salad options. Served with homemade breads, relishes and mayonnaises

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### Meat

Butterflied chicken breast marinated in lemon and English summer herbs

Rare-breed pork and Somerset cider sausages

Pork ribs with a tangy cider & molasses barbecue sauce North Carolina-Meets-Somerset-style

12-hour birch-smoked beef brisket with damson glaze

Shallot, juniper & rosemary-marinated lamb

Homemade steak and Dorset blue cheese burgers

Boneless piri-piri chicken thighs

Harissa-rubbed lamb skewers

### Fish

Red mullet marinated with shallot and sorrel

Skate wings in anchovy and lovage dressing

King prawn skewers with lime, coconut and honey glaze

Salt and pink pepper squid

Side of salmon marinated with sake and ginger

### Vegetarian

Chipotle halloumi and charred summer squash

Charred fennel with lemon gremolata

Quinoa, corn and black bean burgers

# Queen and Whippet Catering

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Sherry-glazed grilled radicchio with shaved Berkswell cheese

Selection of seasonal herb-marinated grilled vegetables

Olive polenta and mushroom stacks

## Salads

New potato, soft-boiled egg and caper salad

Heritage tomato salad

Green leaf and soft herb salad

Summer squash, sweet potato and Charlotte potato salad

Crunchy summer salad of carrots, radishes, cucumber, toasted caraway seeds and mint

Wild rice and roasted vegetable salad

Runner, broad and French bean salad with rocket and shallot vinaigrette

Jewelled couscous salad with pomegranate, parsley, coriander and apricot

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*Hitched*