

### **SPIT-ROAST MAIN COURSE OPTIONS**

#### **Spit-Roasted Pork Menu (£20.00 pp)**

Apple cider is injected into the pork producing a unique flavour and maintaining succulence, bite-sized squares of our crispy, thick crackling compliment this delicate, finely sliced meat. Accompanied by a delicious chilled homemade apple sauce.

Roasted roots in the dripping.

#### **Spit-Roasted Lamb Menu (£22.00 pp)**

Prime British lamb, spit-roasted and basted with regular, generous lashings of fresh rosemary, garlic, lemon juice, cracked black peppercorns and extra virgin olive oil.

Accompanied by a homemade mint pesto. Roasted roots in the dripping.

#### **Spit-Roasted Beef Menu (25.50 pp)**

A prime Scotch top bit, hung and matured for 21 days, infused with a smashed up recipe of dried apricots, fresh herbs, citrus zest and truffle oil . Spit roasted for over 6 hours and continuously basted with freshly pulped garlic, parsley, lemon juice and olive oil. Provides satisfaction for all tastes from well done on the outside to very blue nearer the bone. Roasted roots in the dripping.

**Freshly baked Italian breads to accompany.**

#### **Chinese coleslaw**

Finely shredded Mouli, carrots and all the bell peppers, with an oriental vinaigrette.

#### **Tomato and mozzarella salad**

Cherry tomatoes and bocconchini mozzarella, muddled with a fresh basil pesto and rocket. Decorated with balsamic syrup.

#### **Garden herb salad**

Secret findings of fresh mint, tarragon, dill, basil, coriander and thyme amongst summer leaves dressed with a garlic and herb vinaigrette and orange zest.

**MULTI-SKEWER ROTISSERIE BBQ MENU OPTION (£ 12.00 pp)**

- Cubed leg of British lamb with a smokey hickory rub, coated regularly with fresh lemon juice, served with a mint pesto.
- Chicken drumsticks rubbed with Cajun spices.
- Pork & Leek Sausages.
- Salmon steak fillets, skewered with the skin on to crisp up. Brushed with a honey, soy and wholegrain mustard sauce.
- Portobello mushrooms with Cajun spices, olive oil and fresh herbs.
- Chunks of pumpkin squash skewered & cooked with the skins on to caramelize, rubbed with smoked paprika with extra virgin olive oil and sprinkled with toasted cumin seeds and fresh thyme, served with natural yoghurt.

**Chinese coleslaw**

Finely shredded Mouli, carrots and all the bell peppers, with an oriental vinaigrette.

**Tomato and mozzarella salad**

Cherry tomatoes and bocconchini mozzarella, muddled with a fresh basil pesto and rocket. Decorated with balsamic syrup.

**Garden herb salad**

Secret findings of fresh mint, tarragon, dill, basil, coriander and thyme amongst summer leaves dressed with a garlic and herb vinaigrette and orange zest.

**Freshly baked Italian breads to accompany.**

**BUILD YOUR OWN BURGER BBQ (£7.00)**

100% Prime English beef burger, or a vegetarian burger.

Flame-grilled over charcoal and straight onto a freshly baked sesame or dusted burger bun with garlic and parsley butter.

Trimmings – fresh sliced pineapple, sliced onion, English cheddar, beef tomato, gherkins and summer leaves.

Accompanied with a variety of sauces.

**CANAPE MENU (£12.00 pp)**

**Cold Canapés**

Curry butter chicken on taro chip topped with a ring of candied chilli.

Tobermorey salmon tartare seasoned with lemon, shallots and dill on buckwheat blinis.

Antipasti skewers.

Savoury jammy dodgers – Goat's cheese and red onion jam sandwiched between parmesan biscuits.

**Hot Canapés**

Marinated Scotch beef with bell peppers and oyster sauce.

Thai green curry prawns on skewers with Coconut dip.

Chargrilled Harissa chicken skewers with a sour cream dip.

Homemade mini crumpets topped with wild mushroom butter cream.

**Dessert Canapés**

Lemon meringue pie.

Milk chocolate dipped strawberries.