

Barbeque Menu 2015 - 2016

We use Sussex farms and butchers to provide top quality produce for our BBQs.
Using GM free meats we believe the animals have a better life, making a better product. We cook all our meat and fish at your venue.

We can design a menu around your taste.

Barbeque Menu 1

Hand Made Beef Burger
 Sussex Sausage, Harvey's Bitter

• Tiger Prawn, Chilli Squid • Chicken, Chermoula Rub • Ground Spiced Lamb • Four Circa Salads • Farm Made Dressings, Sauces

Barbeque Menu 2

Garlic Confit, Rosemary Lamb Leg
 Grain Mustard Beef Rib
 Lemon Zested
 Chicken Breast
 Four Circa Salads
 Farm Made Dressings, Sauces

Veggie Barbeque Menu

Hand Made Sussex Veggie Sausage
 Grilled Hallumi, Asparagus Sticks
 Portabella Mushroom
 Roasted Chilli Corn Cob
 Four Circa Salads
 Farm Made Dressings, Sauces

Salads

Organic Nama Yassi Leaf, House Dressing
Vine Tomato, Shaved Red Onion, Balsamic Vinegar, Baby Basil
Nicola Potato Salad, Sliced Spring Onion, Creamy Mayonnaise
Char Grilled Vegetables, Bulgur Wheat, Fresh Herbs, Marinated Fruits
Braised Beetroot, lemon Juice, Greek Yoghurt, Chopped Mint
Salad Nicoise, Spanish Olives, Crunchy Greens, Friendly Tuna
Barrel Aged Feta, Greek Garnish, Vine Cherry Tomatoes
Asian Greens, Crispy Bean Sprouts, Sesame Dressing
Cos Lettuce, 7 Minute Free Range Eggs, Ceasar Dressing
Wild Rocket, Shaved Parmesan, Balsamic Dressing
Farm Made Beetroot Coleslaw, Fresh Herbs
Rigatoni Pasta Salad, Pesto, Wild Rocket
Vine Plum Tomato, Bocconcini, Basil Pesto
Roasted Aubergine, Parsley, Lemon Tomato
Chickpea, Carrot, Coriander, Chilli Seed Dressing

