



## **A Sample Bespoke BBQ Experience Menu**

**To be served with the Cocktails**  
Parmesan and Truffle Popcorn

### **Appetisers**

Marinated Prawn Skewers Flambeed in Pernod, Tarragon & Garlic Mayo  
24 Hour marinated 'Spanish Style' Pork Fillet and Baby Chorizo Skewers  
Griddled Haloumi with Mint, Lime and fresh Chilli

### **Mains**

Butterflied King Prawns from the Grill with a Garlic and Chilli Butter  
Teriyaki Salmon with Soy, fresh Ginger and Spring Onion  
Marinated and Butterflied Priors Hall Farm Leg of Lamb

### **Sides**

Caesar Salad with Homemade Garlic and Parmesan Croutons  
Homemade Potato Salad

### **Desserts**

Lemon Mascarpone Cheesecake with Ginger Biscuit Base  
Indulgent Snickers Cheesecake



**GORDON HERBERT 'MASTERCHEF CONTESTANT 2019'**