

Sharing Platter Menu

Starter

Sharing Mezze Starter – served to the tables on boards (Choose 1)

Ham, smoked salmon, Westcombe Cheddar, bread selection,
tomato and ginger chutney, balsamic onions, pate, English mustard and coleslaw

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Charcuterie, mixed olives, artichokes, hummus, rosemary focaccia,
roasted vegetables, balsamic onions, pickled chillies and shaved pecorino

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Meze platter served to each table for guests to share flatbreads & toasted pittas,
falafels, lamb Koftas, hummus, tzatziki, baba Ganoush



Main



(Choose 2)

BBQ Pulled Pork Chive sour cream

Cumberland Sausages Sticky wholegrain mustard onions and garlic mayonnaise

Legs of Lamb Studded with garlic, rosemary with a mint and chilli sauce (supplement)

Whole Rare Sirloins of Beef With a creamed horseradish (supplement)

Salmon Skewers With lemon and red peppers

Sticky BBQ Ribs

Chargrilled Chicken Thighs Marinated in rosemary, lemon and garlic

Piri Piri Butterflied sliced legs of pork hot and spicy

Balinese Chicken Oriental flavours with lemongrass, galangal, chillies, turmeric and coriander

Harissa and Parsley BBQ Sardines

Honey and Lime Skewered Prawns With a tomato salsa

Barbecued Devilled Beef Flavoured with mustard, cayenne pepper, tabasco, Worcestershire sauce and brown sugar

Seafood and Chorizo Gumbo

Moroccan Lamb Tagine Minted cous cous, preserved lemon

Lamb Shawarma

Jambalaya

Thai Green Curry Jasmine rice



Vegetarian

(Choose 1)

Grilled Field Mushroom Thyme, garlic and caramelised onions (ve)

Halloumi and Sweet Potato Skewer Tomato chutney (v)

Aubergine, tomato and mozzarella stacks with basil dressing (v)

Accompaniments

(Choose 3)

Bacon, onion and garlic potato bake

French beans, mangetout with hazelnut and orange

Hot baby new potatoes

Chinese soy and chilli greens

Roasted fennel and radish salad

Traditional potato salad

Garlic and sesame roasted red onion and butternut squash

French fries

Sage, parsley and lemon gnocchi

Pesto penne pasta with sun-blushed tomatoes

Chargrilled radicchio with orange and tahini dressing

German potato salad with gherkins and onions

Quinoa salad with edamame, courgette and lemon

Hot and sour marinated vegetable noodles

Mixed tomato salad with cracked black pepper and olive oil

Minted cous cous with roasted vegetables

Roasted butternut, beetroot and goats cheese salad

Curly endive and watercress with herb crouton

Baby leaf and herb salad with a sweet French dressing



OLD
LUXTERS
BARN

Dessert

*A selection of miniature desserts served to the tables for guests to help themselves
(Choose 3)*

Chocolate brownies

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Profiteroles filled with whipped cream

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Tiramisu shots

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Chocolate mousse

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Lemon posset

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Pimms jelly shots

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Cosmopolitan jelly shots

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Mini strawberry cheesecakes

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Crème brûlée

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Mini apple tart

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Lemon meringue shots

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Eton mess shots

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Chocolate ganache slices

