

Evening Food Menu

Cheeseboard

The best seasonal cheeses from the market to include:

Brie de Meaux AOC, Cashel Blue,
Golden Cross and Keens Cheddar

Served with black grapes, figs, celery and water biscuits,
oat cakes and wheat wafers served with Homemade rhubarb and ginger chutney

Old Luxters Cone of Fish and Chips

beer battered cod,
chips and tartare sauce

'Antipasti' Buffet Stall

Salami, Parma ham and chorizo
with roasted pepper, artichoke hearts, balsamic onion, olives, hummus and flat bread

Old Luxters BLT Rolls

Floured Bap with Crispy Back Bacon
gem lettuce and vine tomato

Spit Roast

Whole Trimmed Local Farm Raised Pig
with crackling and apple sauce in floured baps
(100 minimum)

Cheese & Ham Croissant

Traditional Mexican Burrito

Panini with Swiss cheese & French Ham

Thin & Crispy Pizza

Toppings to include:

Parma ham, Grilled Vegetables

Fontina portabella mushrooms with caramelized onion and parmesan

Grilled Vegetables with mozzarella

Margarita with cherry vine tomatoes, buffalo mozzarella and basil

Food for Non Guests

A one course hot meal can be available for any of your suppliers

Evening BBQ Menu

Evening Hot

Old Luxters rump steak burgers in a sesame seed bun
with all the fixins' to include:

Crisp iceberg lettuce, dill pickles, club sauce, red onions,

Swiss cheese and a side order **Old Luxters** slaw
(vegetarian burgers also available)

Smokey BBQ free range chicken kebabs glazed with honey and soy
served with a guacamole dip

BBQ corn on the cob with chilli butter

Warm flatbreads and Italian breads with rocket pesto and tapenade to dip
Jugs of rosemary infused olive oil

Lamb shashlik kebab with lavash flatbread
and hummus



OLD
LUXTERS
BARN

Charmoula BBQ chicken wings
with tzatziki dip

Grilled halloumi
with lime, chilli and oregano

Chargrilled rib eye steaks with béarnaise sauce

Grilled peri peri prawns, squid and red fish fillets

Grilled chorizo sausages
in ciabatta rolls with piquillo peppers

Warm flatbreads and Italian breads with unsalted butter and tapenade
Jugs of chilli infused olive oil

Evening Cold

Old Luxters Caesar,
crisp little gem, Reggiano curls
with garlic croûtons and a classic Caesar dressing

Roasted vegetables,
aubergines, red and yellow peppers,
courgettes and squash

Greek salad
with barrel aged feta, heirloom tomatoes,
ridge cucumber and red onion

Iceberg wedges with ranch dressing

Roasted corn salad with jalapeño, lime, coriander and crumbled feta



Grilled asparagus with sauce romesco

Lebanese slaw

with red and white cabbage, shaved fennel
and pomegranate seeds

Fattoush,

heirloom tomato, cucumber and red onion
with toasted pitta bread

Evening Pud's

Funky coloured marshmallows

Choose 5

Blackcurrant

Raspberry marbled

Elderflower marshmallow rolled in orange sherbet

Rose scented marshmallow

Chocolate cinnamon swirl

Blueberry

Bells of St Clements

Peanut butter & chocolate

Crunchy praline

Caramelised popcorn

Crumbled chocolate brownie

Raspberry sauce

Chocolate sauce

Lemon curd

Salted caramel sauce

Chocolate brownie with dense
chocolate ganache and Raspberry
Compote

