



CONFERENCE
AND EVENTS

BBQ

2025

BBQ Menus

Entry Range: £37pp

Main

- Grilled Cumberland sausage and crispy shallots served in a brioche roll.
- Grilled plant-based sausage and crispy shallots served in a brioche roll.
- 6oz Grilled venison burger served in a brioche bun with cheese slices.
- Plant-based burger served in a brioche bun with vegan cheese slices. **vg**

Salads

- Penne pasta with fire roasted peppers, bocconcini and pesto dressing. **v**
- Mixed salad - spring onion, grated carrot, cucumber, radish, and cherry tomato. **vg**

Desserts

- Dessert - selection of seasonal fruits and hand cut traybakes.

BBQ Menus

Standard Range: £47pp

Main

- Grilled Cumberland sausage and crispy shallots served in a brioche roll.
- 6oz grilled venison burger served in a brioche bun with cheese slices.
- Hickory smoked BBQ chicken thighs, with garlic ranch dressing.
- 'Moving mountains' plant-based burger with roasted peppers and guacamole in a vegan roll. **vg**

Salads

- Penne pasta with fire roasted peppers, bocconcini and pesto dressing. **v**
- New potato salad with spring onion, chives, shallots and vinaigrette dressing. **vg**
- Mixed salad - spring onion, grated carrot, cucumber, radish and cherry tomatoes. **vg**

Desserts

- Dark chocolate truffle torte with raspberry gel and white chocolate spear. **NCCI**
- Glazed plant-based lemon tart with citrus curd and lime scented soya Chantilly. **vg**