



THE  
FLAMING  
GOURMAND®  
...NO ORDINARY BARBECUE

PRIVATE DINNER  
SAMPLE MENU

NIBBLES

*Shell Roasted Scallops*

Queen scallops dressed with chilli & herb butter served in their very own shell

*Paneer Tikka(v)*

Spiced and skewered paneer served with a coriander dipping sauce

*Sweet & Sour Pork Belly Chunks*

Outdoor bred pork belly glazed in a caramel sauce and served with lightly pickled cucumber

*Smoked Salmon & Cream Cheese Bites*

House smoked salmon slither, dill cream cheese & cucumber chunks

THE MAIN EVENT

*Surf & Turf*

Whole fillet of Cheshire beef & buckets of tiger prawns served with ramekins of garlic and parsley butter on the side

*Grilled Tofu with Hoisin Sauce (v)*

Smoky soya bean tofu marinated in a tangy hoisin based sauce

*All served with warm potato salad, mixed bean salad, moroccan cous cous, charred corn on the cob, avocado and mango salad and coleslaw*

DESSERT & COFFEES

*Baked Rum Bananas*

Bananas roasted in their skins, adorned with molasses and flamed rum

*Nespresso Station & selection of Teas*

*Homemade Chocolate Truffles*