



LU THORNELY

BARBEQUE

*Garlic & thyme marinated fillet steak with fresh horseradish crème fraiche

*Marinated sirloin steak served with piquillo pepper relish

*Marinated butterfly leg on lamb with rosemary & garlic

Organic beef burger with emmenthal cheese & tomato salsa

Lebanese spicy lamb burger in a pitta pocket with mint & yoghurt dip

Pork loin chops with ginger, honey & five spice

Gourmet Hick's sausage with sweet mustard sauce

Chicken marinated in ginger, garlic & turmeric yoghurt

Chicken marinated in wild garlic and lemon

Tiger prawns with sweet chilli sauce, lime & coriander

Whole sea bass with chilli & coriander butter

Whole mackerel with harrisa spices and served with horseradish crème

Griddled haloumi cheese & courgettes with chilli, lime & coriander

Griddles asparagus with lemon, parmesan & olive oil OR hollandaise

Spit roast pig with exceptional crackling & home made apple sauce - Feeds 70

All dishes are served with a mixed green salad & sweet balsamic dressing and Artisan breads.

***These dishes can be served on platters at each table for guests to carve and serve in dinner party style.**

COFFEE & TEA

Served individually to each guest

Served from a table on the side after dinner

AFTERS FOOD

Hot bacon butties

Selection of sandwiches

Baked Camembert with bread croutons