



SAMPLE BBQ MENU

For meat lovers

Hollacombe Farm (our own) sage and caramelised onion sausages
Locally sourced organic steak burgers
Local, free-range chicken, marinated in ginger, soy and orange

Just for veggies

Homemade black bean, carrot and herb burgers (vg)
Halloumi cheese marinated in ginger, soy and orange (v)
Barbecue pulled jackfruit (vg)

For everyone

Carrot and cabbage slaw with zingy dressing (vg)
Potato salad with dill, mayonnaise and spring onion (v)
Tabbouleh with Bulgar wheat, cucumber, tomato, lemon, mint and parsley (vg)

For afters

Marshmallows for toasting
Salted caramel and pecan brownies (v) OR caramelised peach and thyme sundae with cashew cream (vg)



SAMPLE SEAFOOD BBQ MENU

Our fish is sourced from Clovelly Fish, and will depend on what's fresh and available

Brill en papillote with Thai spices

Herb-stuffed mullet

Grilled mackerel with butter and lemon

Homemade black bean and carrot burgers with pumpkin seeds

Marinated halloumi

Buckwheat salad with beetroot

Roasted squash with ginger-marinated tomatoes and lime yoghurt dressing

Lemon polenta squares

Marshmallows for toasting