PAVILIONS of HARROGATE

**BBQ MENU A**

Foods cooked on the BBQ and then transferred to chafing dishes
served from a buffet table

Locally produced
Grilled beef burger
Grilled butchers sausages
Grilled chicken skewer

Vegetarian burgers, vegetarian sausages, vegetable kebabs

Basket of sesame burger Buns

Homemade coleslaw
Homemade potato salad
Mixed leaves, vinaigrette dressing

Sides
American sweet mustard
Burger relish
Tomato ketchup

Home-made chocolate brownie with a warm chocolate sauce

HOT BEVERAGES
Served from a Buffet Station
Freshly brewed Tea and Coffee
Freshly brewed Tea and Coffee with Homemade Biscuit
Freshly brewed Tea and Coffee with Mint Chocolates

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**BBQ Menu Selector**

Cooked on the BBQ, then transferred to chafing dishes and served from buffet tables

**Choose Four Main Items and Three Salads**

***Grilled Meats***

Chicken with a marinade of honey, ginger and chilli
Pork belly with pepper and apple sauce
Vintage cheddar beef burgers with tomato salsa
Pork and black pudding sausages with apple chutney
Lamb Kofta – minced lamb enhanced with mint and cumin with minted yoghurt dip

***Fresh Fish***

Cod fillet marinated in chilli, ginger, lime and coriander (cooked in a foil parcel)
Salmon fillet marinated in Cajun, honey and soy (cooked in a foil parcel)
King prawns marinated in garlic and lemon

***Vegetarian***

Field mushroom burger
Vegetarian Glamorgan sausage
Grilled halloumi and pepper skewer

***Fresh Homemade Salads***

New potato and green bean salad
Apple coleslaw (no onion)
Cous Cous with vegetable jewels, fresh herbs and pomegranate
Pasta with marinated artichokes, black olives, sunblush tomatoes and basil
Roasted mediterranean vegetables, Yorkshire fine fettle and herb infused olive oil
Leaf salad with balsamic dressing and shaved Parmesan
Beetroot with horseradish mayonnaise

BBQ menu served with artisan breads and a selection of chutneys and sauces

***Sweet Treats***

Profiteroles with chocolate sauce
Glazed lemon tart