# WHITE DOVE BARNS

# **BBQ MFNU 2018**

## MAINS - CHOOSE 4 ITEMS

Suffolk Reared Beef burgers served with homemade red onion chutney (gf)

Award Winning Traditional Pork sausages

Marinated Sirloin 4, 0z minute steak (gf)

Lemon and thyme chicken Breast (gf)

Hot and sticky BBQ Thighs

Filled portabella mushroom with walnut and blue cheese (v)

Half a salmon steak cooked in lemon oil (gf) or cooked Herb crust

Ultimate grilled Avocado half's with Hummus and Tahini (v) (gf)

Minted lamb Kofta

Wild Mushroom and spinach Burgers with guacamole and chipotle Mayo,(v) (vegan) (gf)

Moroccan Lamb skewers

Marinated vegetable and halloumi kebabs (v)

BBQ pork short ribs with lime and coriander

Marinated Chicken Tikka Kebabs

Cajun BBQ Sea bass Fillets (gf)

Falafels with grilled vegetables and tomato salsa (v)

### SIDES - CHOOSE 3 ITEMS

Homemade coleslaw

Cajun Potato Wedges

Warm butter and herbed new potatoes

Tomato and green bean salad with a basil dressing

Butter corn on the Cob

Roasted vegetable Pasta salad

Traditional Greek salad

Tomato, mozzarella and basil pesto

Mixed baby leafs and classic vinaigrette

Mediterranean Vegetable rice

All the above are served with fresh bread, homemade chutneys and sauces.

## **DESSERTS**

Chocolate and salted caramel tart

Homemade Individual lemon tarts

New York style Cheese cake

Mixed tropical fruit tarts

White Chocolate panna cota strawberry and honeycomb

All the above will be garnished.