



Amper&and  
events

SPRING/SUMMER 2019 BBQ MENUS

## MAIN PROTEINS

### **Homemade Burgers**

Smoked Applewood cheese, vine tomato relish, lettuce and tomato

### **Blistered Spatchcock Chicken**

Chimichurri marinade

### **Butterflied Lamb Shoulder**

Cumin, garlic and paprika

### **Spicy Marinated Pork Belly**

Ginger, soy, sesame

### **Thai Pork Boneless Ribs**

Asian marinade

### **Bavette Steak**

Bois boudran sauce

### **Chargrilled Lamb Kofte, Rosemary and Mint Skewers**

Mint, cucumber raita

### **Portuguese Chicken Skewers**

Peri-peri, oregano marinade

### **Chicken Kofte Skewers**

Rose harissa yoghurt

### **Cumberland Sausage**

Apple, sage chutney

### **Bratwurst (GF)**

Tangled onions, Frenchie's mustard, soft roll

## FISH

### **Grilled Salmon**

Blackened cajun spices

### **Cod Loin**

Lemon, summer herbs

### **King Prawn, Pineapple and Red Onion Skewer**

Charred lime, margarita marinade

## VEGETARIAN

### **Rosemary Roasted Portobello Mushroom**

Smoked Applewood cheese, vine tomato relish, lettuce and tomato

### **Mushroom, Pepper and Onion Skewer**

Fresh herb oil

### **Mixed Bean and Chickpea Burger**

### **Asparagus and Goats' Cheese Tart**

Asparagus, spinach, red onion

### **Pulled Jack Fruit**

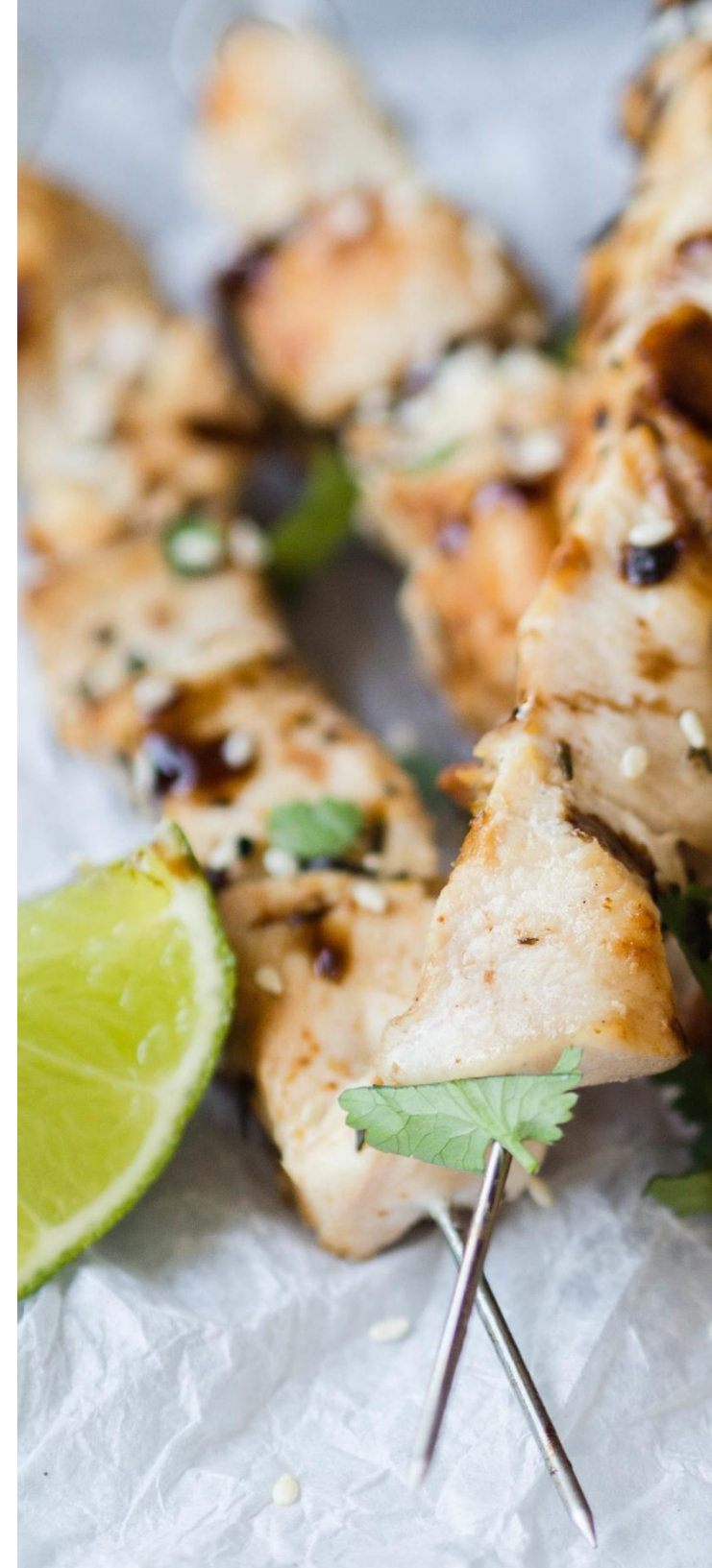
BBQ sauce, rainbow slaw, floured bap (Vegan)

### **Spinach Falafel Shawarma**

Pickled vegetables, coconut yoghurt wrap (Vegan)

### **Fried "Chicken" Seitan Strips**

Iceberg lettuce, thousand island dressing, soft sub roll (vegan)



## SALADS

### **Melon, Apple and Lime**

Lemongrass, coriander dressing, baby spinach, toasted sunflower seeds

### **Roasted Pepper and Artichoke Hearts**

Minted red quinoa, roquette, toasted pine nuts, lemon vinaigrette

### **Summer Kale Slaw**

Buttermilk dressing

### **Toasted Fregola**

Apricot, sultana, lemon, coriander

### **Rainbow Bell Pepper, Cucumber, Spring Onion and Mint**

Lambs lettuce, Nigella seeds, citrus dressing

### **Heritage Tomatoes with Basil**

Shallots, sumac, pine nuts

### **Potato Salad**

Radish, salad onions, baby lettuce leaves, olive oil vinaigrette

### **Gem Lettuce, Chervil and Parsley**

Ginger, lemon, chilli

### **Greek Salad**

Feta, tomato, cucumber, black olive, toasted pitta

### **Butternut Squash**

Baby spinach, roasted red onions, coriander, mint dressing

### **Black Rice**

Scallions, sun blush tomatoes, mango, pomegranate salsa

### **Radish and Summer Bean Salad**

Garden peas, edamame, mung bean sprouts, green tahini dressing

### **Asparagus, Capsicum, Courgette Salad**

Lime, pepper halloumi, pine nuts

### **Chargrilled Aubergine, Sticky BBQ Glaze**

Pomegranate molasses yoghurt, omega sprinkle

## HOT SIDES

### **Roasted Potatoes**

Harissa, confit garlic

### **Chargrilled Corn on the Cob**

Basil butter

### **Roasted Sumac Sweet Potato Wedges**

### **Fragrant Coconut Rice**

Toasted coconut, fresh coriander

## DESSERTS

### **Mixed Melon Salad**

Mint syrup, candied lemon

### **Cranachan**

Honey, whiskey cream, toasted oat, honeycomb

### **Lemon Cake**

Mascarpone cream, blueberry compote

### **Lime and Vanilla Tart**

Mango compote, coconut tuille

### **Blueberry Meringue Pie**

Fresh lime zest

### **Buttermilk Pannacotta**

Poached strawberry, black pepper meringue



Amper&and  
events

FOR MORE INFORMATION

020 3326 1220

[sales@ampersandevents.co.uk](mailto:sales@ampersandevents.co.uk)

[www.ampersandevents.co.uk](http://www.ampersandevents.co.uk)

@ampersandevents