



GOURMET BBQ MENU *By Chef Emil Skrutvold*

Canapes

The Chef will make 4 Canapes to go with the menu chosen, inspired by seasonal produce.

Main selection - **Select 2 choices** (Served as buffet style)

Slow Cooked Pork Ribs glazed with honey, mustard and dark beer

Chicken Thigh Skewers marinated with lemon and rosemary, served with pearl couscous

Dry Rubbed Beef Brisket with caramelised onion and cornbread

Baked Salmon in foil with sour cream, dill and green beans

Pulled Pork with red cabbage slaw, mint sauce and buns

Red Wine and Herb Marinated Beef Steaks with grilled tomato

Sides - **Select 2 Choices**

Braised Fennel with orange, parsley and almonds

Mushrooms with onion, hazelnuts and spinach

Roasted Potato Salad with coarse mustard, tarragon and rocket

Smashed Cucumber Salad with kale and spring onions

Carrot, Celeriac and Parsnip with horseradish and lemon

Buckwheat Salad with feta, roasted butternut squash and tomatoes

Desserts - **Select 1 Choice**

Buttermilk Pudding with lemon, thyme, toasted almonds and cherries

Peanut Butter and Caramel Brownie with sea salt and whipped cream

Sweet Cornbread with salted molasses butter and candied peaches

Apple and Cinnamon Pie with vanilla and bourbon custard