



LU THORNELY

BARBEQUE

- Sirloin of beef marinated in Korean gochujang w/ chimichurri sauce
- Butterfly leg of lamb with rosemary & garlic w/ harissa dressing
- Organic beef burger w/ emmental cheese & tomato salsa
- Lebanese spicy lamb koftas w/ minted yoghurt
- Gourmet sausages w/ sweet mustard sauce
- Pork chops w/ pomegranate molasses
- Sticky chicken thighs w/ orange, ginger & soya
- Chicken breasts marinated in wild garlic & lemon
- Persian chicken skewers w/ turmeric, yoghurt & spices
- Prawns with soya, ginger, chilli, lime & coriander
- Whole sea bass w/ barberry & herb stuffing
- Griddled haloumi cheese & courgettes w/ chilli, lime & coriander
- Griddled asparagus w/ lemon, Parmesan & olive oil OR garlic aioli
- Charred sweetcorn w/ cumin & lemon butter
- Blistered aubergines with tahini, lemon & honey dressing scattered w/ pomegranate seeds
- Portobello mushroom burgers with quinoa and soya
- Spit roast pig with exceptional crackling & home made apple sauce

For 70 – 100 people depending on size.

All dishes are served with a mixed green salad & sweet balsamic dressing and artisan breads.