



PAUL THOMPSON EVENTS

EST. 2011

BBQ Sharing Menu

Please select 3 from the grill, 4 salads and 1 dessert

On The Tables

Selection of locally baked breads, Olives, Hummus & Moutabal

From The Grill

red wine, rosemary & garlic marinated rumps of beef with celeriac & horseradish remoulade (gf)
grilled & carved legs of Suffolk lamb, salsa verde (gf/df)
chicken shawarma kebabs, garlic yoghurt, dressing (gf)
Revett's Sausages (gf)
king prawns in garlic & parsley butter (gf)
ginger, garlic & teriyaki salmon en papillote, lemon, fennel & garlic (gf)
grilled aubergine, sweet potato & tofu kebabs, chilli & mint (vg/gf)
mixed bean, chickpea & coriander burgers (vg/gf)

Salads

(served in large bowls for the table to share)

roast squash, chickpea & caramelized red onion with ras el hanout, rocket, tanhini yoghurt
heritage tomato panzanella, sourdough crouts, capers & red wine vinaigrette
grilled broccoli, pink onion & toasted seeds, cider vinegar & honey dressing (gf/df)
honey & balsamic glazed red, gold & candied beetroots, spinach, feta & toasted walnuts (gf)
bulgar wheat, tabbouleh, tomatoes, parsley, mint & zaatar (df)
Sriracha slaw, fresh coriander, toasted sesame seeds (gf/df)
classic new potato salad (gf)
classic Greek (gf), caesar or green salad (gf)

Desserts

(served whole to each table)

summer berry pavlova (gf / can be served df)
chocolate roulade, vanilla cream, salted caramel sauce
classic trifle
tiramisu
lemon tart, fresh raspberries & meringue kisses
eton mess, summer berries, kiwi & passionfruit (gf)