



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

From The Grill

(cooked over coals, carved and served on boards to each table)

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, tzatziki (gf)
Revett's Sausages (gf)
king prawns in garlic & parsley butter (gf)
ginger, garlic & teriyaki salmon kebabs (gf)
Tandoori tofu & sweet potato kebabs (vgn/gf)
grilled aubergine steaks, miso glaze (vgn)
mixed bean, chickpea & coriander burgers (vgn/gf)

Salads

(served in large bowls for the table to share)

roast squash & chickpea with rocket, tahini yoghurt and pomegranates (gf)
heritage tomato panzanella, sourdough croutes, capers & red wine vinaigrette (df)
grilled broccoli, pink onion & toasted seeds, cider vinegar & honey dressing (gf/df)
honey & balsamic glazed red, gold & candied beetroots, spinach, feta, toasted
walnuts & dukkah (gf)
bulgar wheat, tabbouleh, tomatoes, parsley, mint & zaatar (df)
summer slaw, sweet chilli, lime & coriander dressing (gf/df)
classic new potato salad (gf)
classic Greek (gf)
classic Caesar

Desserts

(served whole to each table)

summer berry pavlova (gf)
chocolate roulade, vanilla cream, salted caramel sauce (gf)
tiramisu, shaved chocolate
lemon tart, fresh raspberries & meringue kisses
eton mess, summer berries, kiwi & passionfruit (gf)