

Chaffeymoor Grange Chaffeymoor Bourton Dorset SP8 5BY

Telephone: 01747 841396 Email: info@chaffeymoorgrange.com www.chaffeymoorgrange.com

CHAFFEYMOOR GRANGE

Meeks Catering at Chaffeymoor Grange Summer Barbecue Menu 2017

From the Barbecue

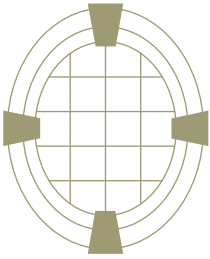
- Handmade 6oz beef burgers in brioche buns
- Traditional pork sausages with caramelised onions
- Sweet chilli king prawn skewers with lime, coriander & toasted sesame seeds
- Barbecued chorizo sausages
- Spatchcock piri piri chicken, sunblush tomato, roasted red pepper & lime salsa
- Maple glazed gammon steaks with barbecued pineapple
- Caribbean jerk chicken thighs
- Cajun coated pork loin steaks
- Braised barbecue beef short ribs in smoky barbecue sauce
- Rosemary, lemon & garlic marinated lamb chops with mint sauce
- Dry aged sirloin steak, Chimmichurri sauce
- Barbecue pulled pork served in brioche buns
- Teriyaki glazed salmon fillet
- Moroccan style lamb burgers with tzatziki
- Chicken satay skewers with peanut dip
- Barbecue glazed baby back pork ribs

Vegetarian options

- Barbecue Portobello mushrooms with garlic butter & Pecorino
- Chickpea, lentil, chilli & coriander veggie burgers with sour cream
- Barbecue halloumi & summer vegetable kebabs with basil pesto
- Moroccan flavoured roasted vegetables with cumin yoghurt & coriander
- Garlic & herb buttered corn on the cob

Sides & Salads

- Traditional coleslaw
- Waldorf salad
- Smoked chicken breast & bacon Caesar salad, Reggiano Parmesan, garlic & herb croutons
- New potato salad with crème fraiche, parsley & spring onion
- Candied beetroot, orange & tarragon salad with toasted hazelnuts
- Cherry plum tomatoes, bocconcini mozzarella, olive oil, basil & balsamic syrup
- Moroccan style tabbouleh cous cous with tomato, cucumber & mint
- Crunchy carrot, cumin & orange salad with toasted pine nuts & coriander
- Basil pesto pasta, roasted sweet peppers, feta cheese & sun blush tomatoes
- Orange infused cous cous with apricots, chickpeas & toasted pistachios
- Quinoa salad with broad beans, mozzarella & courgettes
- Watermelon & feta cheese salad with olives & basil
- Lightly curried rice salad with apple, celery, fennel & apricots



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Meeks Catering at Chaffeymoor Grange Summer Barbecue Menu 2017 continued

Sides & Salads continued

- Bulgur wheat & lentil salad with roasted summer vegetables
- Garlic & herb buttered corn on the cob
- Warm herb buttered new potatoes
- Jacket potatoes with sour cream & chives
- Roasted summer vegetable salad with feta cheese, baby spinach & pesto
- Assorted seasonal salad leaves with honey & mustard dressing
- Toasted ciabatta & rosemary focaccia with olive oil & balsamic syrup

Desserts

- Dark chocolate fudge brownie, salted caramel, strawberries, mascarpone Chantilly cream
- Lemon curd meringue roulade, raspberries & toasted pistachios
- Dark chocolate & orange marquise, white chocolate crème anglaise
- Baked white chocolate & almond cheesecake with blueberry compote
- Caramelised lemon tart with strawberries & Blackmore Vale clotted cream
- Dark chocolate truffle torte, toasted hazelnut crumble, crème fraîche
- Profiteroles filled with Chantilly cream, warm chocolate sauce
- White chocolate & buttermilk pannacotta, vanilla poached peaches, candied pecan nuts
- Raspberry & vanilla crème brulee with lemon & pistachio shortbread biscuits
- Muscovado meringue with summer fruits & Chantilly cream
- Dark chocolate ganache & kirsch cherry meringue roulade
- Banoffee & pecan pie
- Lemon & mascarpone cheesecake topped with lemon curd, muscovado meringues & amaretti biscuit
- Summer fruits sherry trifle
- Raspberry & toasted almond roulade
- Strawberries & pouring cream
- Fruit scones with strawberry jam & Blackmore Vale clotted cream

Please contact us to discuss your requirements in more detail:

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