

SUMMER BBQ MENUS Available from May- October

STARTER

Warm mackerel with fresh farm bread, tapenade of onions, black olives, tomatoes and a hint of chilli

Smoky chopped aubergine on garlic scented farmed bread, tomatoes, extra virgin olive oil, black olives & rocket salad

BBQ BUFFET

North York Moors pork belly

Buccleuch beef rump steak

Spiced lamb koftas

Tuna and salmon skewers

Maze-fed spiced chicken on the bone

Tiger prawns, chilli, garlic & ginger

Spiced chickpea stew in a courgette barrel (V)

Grilled market vegetables, asparagus, aubergine, courgette & peppers (V)

Roasted thyme & garlic potatoes (V)

SALADS

British charcuterie board with a selection of cured meat

Pickled mushroom salad (V)

Barley salad, peas, rocket leaves, spring onions, cauliflower, cherry tomato & tarragon leaves (V)

Broccoli salad, cucumber, roasted carrots, red onions with cumin & garlic dressing (V)

The Roof Gardens home grown tomato salad, balsamic glaze & extra virgin olive oil (V)

Caesar salad, parmesan, croutons & Caesar dressing (V)

DESSERTS

Chocolate mousse with raspberries

Baked apricot & hazelnut frangipane tart

The Roof Gardens Angel cup cakes

Selection of fresh fruit tarts

Fruit salad with ginger syrup