

CBH Taste the BBQ

Gourmet Burgers

The "Classic" quality beef with caramelised onions, tomato and pickles

The "All- American" with beef tomato, white onion, iceberg lettuce and American cheese

The "Mexican" spicy pork with guacamole and tomato sofrito

The "Mediterranean" lamb with Berber spices and harissa mayo

The "Moroccan" chicken and merguez sausage with chive cream

"Miso" Japanese style salmon with miso glaze, cucumber & salsa verde

The "Turkistan" chickpea with bulgar, pine nuts, red onion and cheese

"Open faced" beef with rocket, tomato and Roquefort butter

Handmade Skewers on the Grill

The "Souvlaki" lamb with feta skewers on flat breads with horseradish and beetroot relish

Chicken piri piri with lemon and herbs

Tandoori chicken with mint raita

Kind prawn, peppers, courgette and chorizo with citrus fresh mayo

Lentil nut kofta with lemon and herb hummus

Asian pork with soy & honey glaze, coriander and lime

Kushiyaki beef with spring onions,

Haloumi, red pepper, courgette, mushroom with herb and lime butter

Quality sausages from the "Local"

Traditional Cumberland

Pork and sage

Pork and Kentish hop

Lamb Merguez

Lamb, garlic and rosemary

Beef and horseradish

Two options £9.95

Three options £ 12.95

Four options £15.95

Best of the Rest

- Portabella mushroom with taleggio, chilli and chives **£4.45**
- Pork cutlets with maple glaze and apple butter **£5.95**
- Char-grilled mackerel, bok choy and lime butter **£5.95**
- Skin on Cajun chicken quartered with sweetcorn salsa **£5.95**
- Asian rub chicken in sesame and lime with Szechuan dressing **£5.95**
- Sardines in chermoulah **£5.95**
- Spicy baby back pork ribs with apple and roast button onion compote **£5.95**
- Crispy salmon, skin on with chilli and lime mayonnaise **£6.95**
- Grilled chicken "Club" with smoked bacon and guacamole **£5.95**
- Butterflied legs of lamb (10 portions), roasted courgette and garlic crème fraiche **£5.95**
- Warm seafood salad (Skin on salmon, prawns, squid, and Queen scallops, chilli, lime and parsley dressing) **£7.95**
- 5oz Rump with onions and blue cheese dressing **£6.95**
- Rose harissa rub Leg of lamb steaks with mint and coriander yoghurt **£6.95**
- Lamb cutlets x 2 with tomato and mint jam **£8.95**
- 6oz Sirloin steak, herb & garlic butter **£9.95**

Delightful Sharing Bowls of Salad
(Beautifully presented, £19.95 for 10 persons)

Beef tomato and soft torn mozzarella with torn basil, pine nuts and red onions
Hard-core slaw (Fennel, carrot, celeriac, red & white cabbage, Spanish onion) with cayenne
Roast beets with redcurrant glaze, celery ribbons, parsley and chives
New potatoes with sour cream and herbs or wholegrain mustard, soft herbs and vinaigrette
Tomato salad with flowers, Za'atar and freekeh with pomegranate dressing
Classic Caesar salad with ciabatta croutons, anchovies and shaved parmesan, Caesar dressing
Fine green beans and black eye with red onion, toasted hazelnuts and orange dressing
Classic Waldorf with apple, celery and walnuts
Summer vegetable salad with peas and pods
Puy lentils with tomatoes, herbs and gorgonzola
Chick pea sauté with Greek yoghurt
Bittersweet salad (Red cabbage, radicchio, pomegranate, micro leaves and orange dressing)
"Tomato Party" with couscous, fregola and handfuls of mint and parsley
Quinoa and grilled sourdough salad
CBH nicoise salad with fine beans, black olives, saffron potato, cherry tomato and soft boiled egg, Dijon mustard vinaigrette
Coconut rice salad
Seasonal "Garden of England"
Lentils with goat's curd, asparagus, beetroot, mint and parsley
Creamy coleslaw with hazelnuts, raisins and sour cream
"Russian" salad with celeriac, peas, carrots, potato and onions, handfuls of flat parsley and mustard mayonnaise
Tabbouleh burghul (Cracked wheat with herbs, lemon, garlic and olive oil)
Caponata with toasted pine nuts and ciabatta

Rustic Bread Selection £1.95

Rustic style breads with butter

Dessert Selection

Seasonal fruit pavlova
Lemon roulade
Caramelised lemon tart, mascarpone, berry compote
Treacle tart, clotted cream
Pear, frangipane and chocolate tart with pouring cream
Seasonal fruit salad with fruit stock
Elderflower jelly with summer fruits
Sticky toffee pudding with clotted cream
Chocolate tart with vanilla cream
Normandy apple flan with clotted cream
Banoffee toffee tart
CBH "Mess"
(Bowls of seasonal fruits with whipped cream and toasted hazelnut meringue)
Tiramisu
New York baked cheesecake, roast fruit compote
Kent strawberries with Chantilly cream (Seasonal)

Desserts £5.95

Tea and Coffee Service

Fresh ground coffee, teas and fusion teas

£1.95 per head

Information

Please note prices quoted represent the food and hot beverage value exclusive of VAT. Upon request CBH will provide a detailed quotation inclusive of staffing, equipment, linens, tableware and glassware then costed additionally to suit your specific requirements – call us today and let CBH do the rest.