

BBQ Selector

'The Burgers'

Classic American burgers with Jack cheese, dill pickles, tomatoes and lettuce (make your own)

Lamb burgers with mint, lemon and Ras al Hanout

Pitta bun, salad, humus and tahini

Spicy chicken burger with Swiss cheese and tomato relish

Quarter pounders with crispy bacon, melted cheese and tomato relish in a sesame seed bun

'From the Grill'

Butterflied legs of lamb marinated to order.

(Mediterranean flavours, Moroccan spices, Asian marinades)

BBQ Ribs brushed with a special CBH marinade and cooked on the grill

Spatchcock poussin doused in Piri Piri sauce

English and Continental sausages

Jumbo frankfurters, New York mustard, ketchup, onions and a soft roll

Pork cutlets brushed with sticky honey marinade, served with apple sauce

Sardines with lemon and garlic and handfuls of parsley

Corn cobs with melted butter

Monkfish and prawn skewers, salsa verde

Chick pea and coriander patties with tomato salsa and yoghurt dressing



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Sample the Salads

Chilled asparagus on a pea, broad bean and bocconcini salad

With oven dried tomatoes and fresh basil

Tabouleh with all the trimmings (mint, parsley, garlic, lemon, tomato)

Traditional garden salad (cos lettuce, tomato, cucumber, celery, carrot, soft boiled egg, croutons)

Broad bean & pecorino salad

Traditional new potato salad with sour cream and chives

Three tomato salad (plum, beef and slow roast cherry), roast red onion, coriander and honey dressing

Butter bean, borlotti & green bean, spring onion salad

Vivid green salad with summer vegetables

To Finish

Bitter chocolate tart with crème fraiche

Lemon tart with Italian meringue

Chilled lemon curd bread and butter pudding

Exotic fruit salad in a mint and vanilla syrup

Strawberries, meringues and Chantilly cream

Selection of cheese with “all the trimmings”

Bowls of Kent Strawberries (Seasonal) with pouring cream

Kentish Apple pie with clotted cream



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Information

Compile a menu to suit your personal requirements from the BBQ selection. CBH will provide a full written quotation itemizing all elements of cost upon request.

CBH can provide Service staff to assist with the service, charged for by the hour. Number of staff required will be dependent on the number of guests attending and the level of service required.

CBH would recommend a ratio of 1/20 for service staff.

The number of chefs required will be dependent on the number of guests attending and the complexity of the menu choice. As a guide CBH recommend 1 chef per 50 guests.

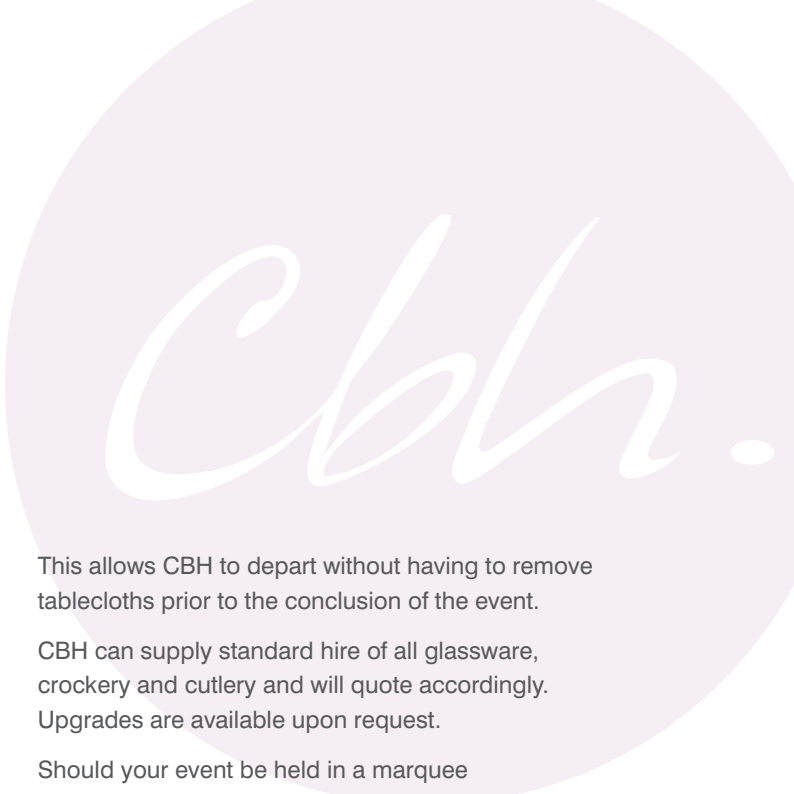
CBH would recommend for your convenience that the linen be hired through the marquee company, furniture supplier or a reputable laundry supplier.

This allows CBH to depart without having to remove tablecloths prior to the conclusion of the event.

CBH can supply standard hire of all glassware, crockery and cutlery and will quote accordingly. Upgrades are available upon request.

Should your event be held in a marquee then a "Service Tent" would be required with solid flooring, ample provision of power and access to a fresh running water supply

CBH will be responsible for the hire of commercial BBQ equipment and any additional "kitchen set up" to comply with the Food Safety Act 1990 details of which will be provided in any final quotation.



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