



Bradbourne House

Evening Barbeque Selection

THE BRAEBURN COLLECTION

PLEASE SELECT 2 FROM THE BARBEQUE, ALL BUFFET SALADS AND CONDIMENTS AND 2 DESSERTS

FROM THE BARBEQUE

Sweet chili marinated salmon and king prawn skewers, with coriander and lime
Herefordshire rump steak with Cornish sea salt and thyme
Butterflied Hickory barbeque Ashford farm chicken fillet, served with sour cream and chives
Garlic, herb and cracked black pepper marinated Herefordshire minute steaks
Kentish 8oz beef burgers with smoked bacon, mature cheddar and chipotle sauce in a brioche bun
Middle Eastern spiced Ashford chicken skewers with sweet red peppers
King prawn and salmon skewers infused with lemon and dill
Old spot pork and apple sausages with a spiced plum and East Malling apple chutney
Wild boar sausages
Old spot pork, Ashford chicken and pepper skewers marinated in herbs and garlic
Shawarma spiced vegetable skewers with chermoula dressing
Baked aubergine stuffed with tabbouleh salad

BUFFET SALAD AND CONDIMENTS

Seasonal garden salad, served with a French vinaigrette
Caesar salad with garlic and herb ciabatta croutons, rich Caesar dressing and shaved Parmesan
Fresh sliced beef tomatoes and buffalo mozzarella, topped with basil pesto and cracked black pepper
Cajun coleslaw - white and red cabbage, carrot and coriander bound in a Cajun light mayonnaise
Steamed Jersey Royal new potatoes infused with mint and sea salted butter
Fresh bread selection of white, brown, wholemeal rolls and baps
Selection of sauces and relishes

Evening Barbeque Selection

DESSERT

Fresh seasonal fruit skewers

Valrhona chocolate and pecan brownie

New York style baked cheesecake topped with a blueberry compote

Individual Eton mess layers of meringue with strawberries and cream finished
with a rich strawberry coulis and fresh mint

Barbecued banana with dark chocolate and served with vanilla cream

Velvet cake, cream cheese frosting

BEVERAGE

Selection of filter coffee and tea to include; English Breakfast, Earl Grey, fruit and herbal infusion

Evening Spit Roast Selection

THE BRAEBURN COLLECTION

PLEASE SELECT 1 FROM THE SPIT, ALL BUFFET SALADS AND CONDIMENTS AND 2 DESSERTS

FROM THE SPIT

Whole roasted local rare breed pig basted with cider, sage and garlic with East Malling apple sauce *

Leg of tender Kentish lamb marinated with rosemary, garlic and thyme with a fresh mint sauce

Whole roast free range Ashford chicken marinated in lemon and thyme and served with yogurt and herb dressing

Topside of Hereford beef in Cornish sea salt and cracked black pepper, served
with caramelised red onion and tomato chutney

Succulent leg of pork with sage and crisp crackling, served with East Malling apple sauce

BUFFET SALAD AND CONDIMENTS

Seasonal garden salad served with a French vinaigrette

Caesar salad with garlic and herb ciabatta croutons, rich Caesar dressing with shaved Parmesan

Fresh sliced beef tomatoes with buffalo mozzarella, topped with basil pesto and cracked black pepper

Classic Greek salad with feta, Kalamata olives and heritage tomatoes

Three cabbage coleslaw of white, red and savoy cabbage, carrot, spring onion and fresh herbs,
bound in a light mayonnaise

Pickled potato salad with flat parsley, dill and spring onions

Fresh bread selection of white, brown, wholemeal rolls and floured baps

Selection of sauces

BUFFET DESSERT

Fresh seasonal fruit skewers

Banoffee pie with vanilla infused cream

Orange cheesecake brownie

Individual Eton mess layers of meringue with strawberries and cream finished with a rich strawberry coulis
and fresh mint

Summer Bakewell tart, cherry

BEVERAGE

Selection of filter coffee and tea to include; English Breakfast, Earl Grey, fruit and herbal infusion (s)

(s) A SUPPLEMENT APPLIES *PRICE ON APPLICATION