



KENT HOUSE

KNIGHTSBRIDGE

# SUMMER BBQ MENU

## CHOOSE ONE OR A MIX

BEER-CAN CHICKEN SLOW COOKED WITH LEMON THYME  
FINEST DEDHAM VALE FORERIB OF BEEF  
THRIFT FARM LAMB COOKED IN RED WINE & SPICE  
WHOLE NORFOLK BLACK TURKEY CROWNS  
(V) MINT MARINATED HALLOUMI WITH CHUNKY COURGETTE,  
PEPPERS & AUBERGINE  
(VEGAN) STUFFED & ROASTED WHOLE BUTTERNUT SQUASH

## PICK THREE BEAUTIFUL SEASONAL SALDS

POSH COLESLAW WITH A CRÈME FRAÎCHE & CIDER VINEGAR  
DRESSING  
GREEK SALAD WITH FETA CHEESE AND A LEMON & GARLIC  
DRESSING  
CHICORY, BLUE CHEESE, PEAR & WALNUT SALAD  
POMEGRANATE COUS COUS WITH GREEN PEPPERS, FRESH MINT,  
PARSLEY & SHERRY VINEGAR  
GIANT COUS COUS W/ ROASTED PEPPERS, BUTTERNUT SQUASH,  
APRICOTS AND VIVID GREEN FRESH HERBS & A ZESTY CINNAMON  
DRESSING  
TOMATO & RED ONION SALAD WITH A RED WINE VINEGAR  
DRESSING  
QUINOA SALAD WITH WILD ROCKET, FRESH HERBS AND LIME  
VINAIGRETTE  
NEW POTATO SALAD WITH FRESH CHIVES  
WILD RICE SALAD, BASIL, MINT & ROASTED RED PEPPERS  
WATERMELON SALAD WITH MIXED TOMATOES AND GOAT'S CHEESE  
SEASONAL LEAVES, NECTARINE, POMEGRANATE SEEDS, PISTACHIOS  
AND CRUMBLER GOATS CHEESE WITH CHAMPAGNE VINEGAR &  
HONEY DRESSING  
BLACK BEAN & CORN SALAD WITH CHIPOTLE-HONEY VINAIGRETTE

## CHOOSE ONE DESSERT OR A MIX

THREE BERRY KNIGHTSBRIDGE MESS  
NEW YORK STYLE CHEESECAKE WITH SEASONAL BERRIES  
TROPICAL FRUIT SALAD WITH FRESH MINT SUGAR  
ENGLISH SUMMER PUDDING

TEA, COFFEE & INFUSIONS TO FINISH