



BLEAK HOUSE

BARBECUES & HOG ROASTS

WE CAN CATER FOR ALL REQUIREMENTS SO PLEASE DISCUSS WITH US IF YOU WOULD LIKE TO HAVE AN AFTERNOON OR EVENING BARBECUE OR HOG ROAST

EXAMPLES FROM THE BBQ:

PORK RIBS WITH A GARLIC & ROSEMARY BBQ SAUCE

SLOW ROASTED THEN BARBECUED FREE RANGE APPLE FED PORK BELLY

INDIAN MARINATED LAMB SHOULDER SLOW COOKED THEN BARBECUED

RUMP STEAKS WITH SEA SALT & CRACKED BLACK PEPPER

MARINATED CAJUN CHICKEN FILLETS SERVED WITH YOGURT AND MINT DRESSING

SALT AND PEPPER MARINATED STRIPS OF BEEF ON BAMBOO SKEWERS FINISHED WITH BBQ SAUCE

MARINATED SUPREMES OF SALMON WITH

FILLETS OF CITRUS MARINATED SEA BASS

HAND PRESSED BEEF BURGERS WITH GRUYERE CHEESE

LOCAL AWARD WINNING PORK SAUSAGES

SALADS

COUS COUS WITH DRIED APRICOTS, LEMON & A MOROCCAN DRESSING

ASIAN SLAW WITH SWEET CHILI DRESSING AND TOASTED SESAME SEEDS

CAESAR SALAD WITH CRISPY CROUTONS & SHAVED PARMESAN

INDIAN SPICED CARROT SALAD WITH CUMIN & CORIANDER

FRESH SLICED BEEF TOMATO WITH A BASIL PINE NUT PESTO

CHERRY TOMATO & SLICED RED ONION SALAD WITH A BALSAMIC DRESSING

SUMMER GARDEN GREEN SALAD WITH OUR BLEAK HOUSE DRESSING

WARM NEW POTATOES WITH SHAVED SPRING ONIONS & PARSLEY

HOG ROAST

PLEASE ASK FOR A QUOTE ON ONE OF OUR FABULOUS HOG ROASTS