

PI Delivers

Barbecue Menu

from £880 for 20 guests

PI Delivers

Lead Dishes

Choose two

Medallions of Aberdeen Angus Beef

Chimichurri Marinade

Ribeye Steaks

Umami Mushroom Powder, Sauce Béarnaise

Pork Tenderloin

Tomato, Fennel and Jerk Rub

Pork Chops with Avocado and Walnut Salsa

Chicken Breast Scallopini

Lime, Coconut Milk and Chillies

Spatch-Cocked Poussin

Tamarind, Ginger & Shallots

Tandoori Marinated Salmon Brochettes

Cucumber & Pomegranate Raita

Whole Seabream

Stuffed with Tomato, Lemon and Oregano, Salsa Verdi

Yellow Fin Tuna

Sauce Vierge

Venison Medallions

Cloves, Star Anise and Heather Honey

Butterfly Leg of Lamb

Rosemary, Garlic and Cinnamon

Lamb Fillet & Date Kebabs

Harissa and Orange

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Second Dishes

Choose one

Smoky Miso Aubergines

Spiced Cauliflower, Black Garlic and Mint

Sweet Peppers

Artichoke Heart, Tomato & Pesto

Stuffed Calamari

with Chorizo and Pimento

Marinated King Prawns

Seaweed Aioli

Marinated Spare Ribs

Smokey Barbecue Sauce

Aberdeen Angus Beef Burgers

Homemade Ketchup, American Mustard, Sesame Brioche

Paneer, Zucchini and Red Pepper Brochettes

Coriander Chutney

Halloumi, Baby Corn and Watermelon Skewers

Jewelled Salsa

Black Field Mushrooms

Stilton, Quince and Tarragon

Cumberland Sausages

Honey, Mustard & Rosemary, Dijon Mayo

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The Salad Selection

Choose three

New Potato, Apple and Spring Onion, Mustard Seed Vinaigrette

Heritage Tomato and Basil Salad, Toasted Puffed Rice

Feta, Watermelon and Smashed Cucumber, Nigella Seeds

Cauliflower and Romanesco 'Couscous', Almonds and Cranberries

Red Quinoa, Baby Spinach, Radish, Orange and Pomegranate

Wild Mushrooms, Rocket and Cobnuts

Puy Lentil, Gorgonzola and Heritage Tomatoes

Roasted Mediterranean Vegetables, Olive Oil and Balsamic Vinegar

Chargrilled Gem Lettuce, Parmesan Shavings

Anchovies and Croutons, Caesar Dressing

Fine Bean, Broad Bean and Sugar Snaps,

Roasted Hazelnuts, Orange Vinaigrette

Fregola Pasta, Dates and Olives

Lemon & Olive Oil

Roasted Fig, Radicchio and Walnut,

Crumbled Goats Cheese

All buffets will include home baked Focaccia, Granary Rolls and Butter.

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Desserts

Choose two

Summer Berry Pudding

Chantilly Cream and Cassis Jus

Apple, Blackberry and Cobnut Pavlova

Hedgerow Syrup

Chocolate and Salt Caramel Tart

Crème Fraiche

Orange, Pineapple and Date Salad

Pomegranate Dressing

Lemon Boodle

Raspberry & Basil Compôte

Triple Chocolate Mousse

Swirled with White, Dark and Milk Chocolate

Mango and Passion Fruit Meringue Roulade

Pineapple and Mint Salsa

Toffee Apple & Ginger Tatin

Butterscotch Sauce

Santiago Tart,

Pedro Ximenez

Chocolate, Prune & Armagnac Truffle

Plum Coulis

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A Few Extra Bits

Add to the Cold Buffet menu

A minimum 20 portions of each addition:

Lead Dishes £6 per person

Second Dishes £5 per person

Salads £4 per person

Desserts £6 per person

A selection of Great British Farmhouse Cheeses, presented with grapes, dried fruits and crackers.

Again this comes fully garnished plus plates and knives:

£150 for 20 people

£280 for 40 people

£360 for 60 people

Allergens and Special Dietary Requirements

We will provide clear labelling on every platter to let you know what they contain in terms of ingredients and allergens. All platters will be securely wrapped to avoid cross contamination of contents.

We will provide menus for the food display, clearly listing the allergens for each dish on the reverse.

Our kitchen does use nuts and flours containing gluten, therefore we cannot guarantee that items are free from any trace of those ingredients.

If you need guidance on which dishes to select to accommodate specific dietary requirements, our team will guide you on menu selection – we believe that we have a delicious selection that in combination can cater for all.