

## MENU

## Meditarranean Inspired Grazing Board

Cromer Crab, Dill & Cracked Black Pepper Goats Cheese

Cured Meats, Olives, Pickles & Marinated Summer Vegetables

Charred Pepper Romesco, Olive Ciabatta & Crostini

Pea & Mint Hummus with Crunchy Crudites

## From the BBQ

Côte de Boeuf with Summer Herb & Garlic Butter

Harissa & Lemon Marinated Chicken Thighs

King Prawn, Chorizo & Cherry Tomatoes

Summer Tomato, Basil & Buffalo Mozzarella Salad

Green Bean, Toasted Seeds & Feta Salad

New Potato & Dill Salad with Smoked Garlic & Yogurt Dressing

Served with Fresh Sourdough Baguette, Salted Butter & Green Salad

## Mini Desserts

Summer Pavlovas with Berries, Vanilla Cream & Passion Fruit

Dark Chocolate Fudge Torte with Sea Salt & Pistachios