

# INVICTA FOOD DESIGN

## BBQ

We are BBQ veterans and our BBQs are expertly cooked over lump wood charcoal or wood to give a real smokey flavour. Our menu has been designed for flexibility, with plenty of popular choices. However if you would like something that is not listed please tell us and we will happily accommodate any preferences.

## BBQ MENU

### Mains, Choose 3

- 4oz Beef Burger
- Jumbo Cumberland Sausage
- BBQ Pork Ribs
- Garlic & Rosemary Lamb Cutlets
- Piri Piri Chicken Kebabs
- 1/2 Chicken Supreme in Cajun Spice

### Vegetarian Mains, Choose 1

- Pea & Mint Falafel
- Provence Vegetable Kebabs with Oregano
- Vegetarian Sausages

### Salads, Choose 4

- Traditional Coleslaw with Caraway
- New Potato, Sour Cream & Chives
- Heritage beetroots, Red Onion & Goats Cheese
- Traditional Mixed Garden Salad
- Summer Slaw with Dill & Orange
- Cucumber with Mint & Mustard
- Three Tomato Salad with Basil & Olive Oil
- Mixed Bean Salad, Vinaigrette & Garden Herbs

[www.invictafooddesign.com](http://www.invictafooddesign.com)

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## **Sides, Choose 1**

- Corn on The Cob with Melted Butter
- Minted New Potatoes
- Garlic Butter Roasted Flat Mushrooms
- Jacket Potatoes

## **Desserts, Choose 2**

- Fresh Fruit Salad in Vanilla & Mint Syrup
- Strawberries, Meringue & Chantilly Cream
- Chocolate Brownie
- Banoffee Pie
- Apple Pie with Cream
- Lemon Possett with Raspberries & Shortbread
- Tiramisu
- Summer Berry Pavlova

## **Information**

£32 per head.

Based on a minimum 50 persons attending, inclusive of crockery, cutlery & napkins.

Service staff required will be dependent on the number of guests attending and your final menu choice, and will be quoted for accordingly.

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