



## BBQ

### BBQ menu 1

March to September

Buffet style service, outdoors only Pick three

Harewood 6oz Angus beef burgers, brioche buns and all the trimmings

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Grilled field mushroom and Yorkshire fettle burger, brioche buns and all the trimmings

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Swaledale hotlink sausages, sauerkraut, pickled mustard seeds

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Lamb merguez sausages, humous and pomegranate molasses

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Grilled chicken thigh, Weardley Village honey and lemon thyme marinade

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Celeriac shawarma, Harewood cherry blossom harissa

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Miso and black garlic aubergine, puffed rice and coriander

### **Served with**

*Potato and Garden herb salad*

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*BBQ corn ribs black garlic and lime*

*Green salad*

*Grilled pitta*



## **BBQ menu 2**

March to September

Buffet style service, outdoors only Pick three

Low and slow pork belly, burnt apple mustard

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Smoked Harewood venison sausages

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Hebridean lamb kofta, wild garlic and mint labneh

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Harewood ancient oak smoked brisket, walled garden pickles -

Highland flank steak, grilled onions and bone marrow

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Slow smoked beef shanks, smoked grape BBQ sauce

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Ember roast butternut squash

### ***Served with***

*Red cabbage and buttermilk slaw*

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*Heritage tomato panzanella*

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*BBQ corn ribs, black garlic and lime -*

*Crispy sweet potato, cumin and paprika -*

*Sourdough flatbreads*



### **BBQ menu 3**

March to September

Buffet style service, outdoors only Pick three

Smoked Harewood venison sausages

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BBQ lamb ribs, wild garlic and mint salsa

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Pulled Hogget shoulder souvlaki, black garlic

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Pistachio, mint and pomegranate Borek, confit garlic and cherry blossom harissa (v)

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Hebridean lamb shanks, smoked tomato ragu, pickled peppers

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Pine smoked trout, fennel, samphire and spruce tip salad

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Rolled venison shoulder, kampot pepper and juniper rub, roast onion

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Grilled Highland rib of beef, salsa verde

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BBQ Hebridean lamb chops, mint sauce, charred spring onions

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Whole roast cauliflower, tahini and garden herb tahini (ve)

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Tandoori monkfish loin

### ***Served with***

Heritage tomato and burrata salad, garden herb

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Grilled tenderstem broccoli, chilli and roast garlic

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Plancha roast pink fir potatoes

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Charred baby gem ceasar, pickled boquorones, Yorkshire pecorino -  
Sourdough flatbreads