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Bingham

GARDEN ROOMS BBQ MENU

VEGETARIAN

SPICED TOFU BROCHETTE

sweet chilli, coriander glaze (v)

HALLOUMI & COURGETTE SKEWERS

garlic, lemon, parsley salsa (v)

STUFFED PORTOBELLO MUSCHROOMS

Sundried tomatoes, olives, mixed herbs (v)

MEDITERRANEAN VEGETABLES

oregano (v)

CHICKPEA FALAFEL

mint yogurt (v)

SEAFOOD

TIGER PRAWN SKEWERS

chorizo and mixed spiced marinade

HONEY GLAZED SALMON

honey, ginger and sesame glaze

SCALLOPS IN SHELLS

lemon, parsley, butter

BAKED SEA BREAM

lemon and mixed herbs salsa

LOBSTER IN SHELL £10 supplement

mint miso

We want to offer you the best service so please let us know of any dietary requirements you or your guests may have.

GARDEN ROOMS BBQ MENU

MEAT

PORK & PINEAPPLE

honey, ginger and bbq sauce

SCOTTISH BEEF BURGER

green tomato relish, brioche bun

SPICED CHICKEN

Indian spices, tomato, coriander

LAMB CUTLETS

garlic, rosemary

RUMP SCOTTISH BEEF

thyme, garlic, paprika

GOURMET CUMBERLAND SAUSAGES

braised onion

SIDE ORDERS

GRILLED ENGLISH ASPARAGUS

sesame, lemon oil dressing (v)

GRILLED CORN ON THE COB

parsley and lime butter (v)

BAKED JERSEY ROYAL POTATOES (v)

PENNE PASTA

basil pesto, rocket and shaved parmesan (v)

SALADS

GREEK SALAD

soft feta cheese, mixed peppers, cherry tomatoes, baby cucumber, Kalamata olives (v)

TOMATO & MOZZARELLA SALAD

heirloom tomatoes, bocconcini mozzarella, basil & caper dressing (v)

MIXED ORGANIC SALAD LEAVES

toasted seeds, white balsamic and olive oil dressing (v)

WHOLEMEAL COUSCOUS TABOULE

seasonal vegetables, parsley, mint (v)