

# BBQ Menu

£40PP

## CHOICE OF 3

BEEF BURGERS  
RIBS  
CHICKEN SKEWERS  
CHICKEN WINGS  
SAUSAGES  
PULLED PORK  
RUMP STEAK + £3PP  
LAMB KOFTAS + £2PP

## SIDES : CHOICE OF 2

SKIN ON FRIES  
COLESLAW  
POTATO SALAD  
SALAD  
CHINKY CHIPS  
CORN ON THE COB  
BURGER BUNS  
HOTDOG BUNS  
SWEET POTATO FRIES

# THE CHETWYND ARMS

EVENTS & BBQ  
MENUS

# Menus

# Events Menu 1

£25PP

## STARTERS

### CLASSIC PRAWN COCKTAIL

Served with buttered brown bread

### SOUP OF THE DAY

### CREAMY GARLIC MUSHROOMS

Served with toasted ciabatta

### CHICKEN LIVER PÂTÉ

Served with red onion chutney and toast

## MAINS

### BEEF BOURGUIGNON

With buttered mash potatoes & savoy cabbage

### CHICKEN BREAST

On new potatoes, broccoli & cheesy wholegrain mustard sauce

### VEGAN MEDITERRANEAN VEGETABLE TART

Served with salad & onion chutney

### HADDOCK & PEA FISHCAKES

With a crunchy salad & saffron mayo

## DESSERTS

### STICKY TOFFEE PUDDING

Served with custard

### CHOCOLATE BROWNIE

Served with ice cream

### CHEESECAKE OF THE DAY

### SUNDAE OF THE DAY

# Events Menu 2

£35PP

## STARTERS

### HAM HOCK & PEA TERRINE

With red onion chutney & toasted ciabatta

### SOUP OF THE DAY

### COD & PARSLEY FISHCAKE

Served with a green salad & lemon tartar sauce

### FALAFEL

With a red pepper puree and rocket and percorino salad

## MAINS

### BLADE OF STAFFORDSHIRE BEEF

With garlic mash potatoes, tenderstem broccoli & a red wine gravy

### WILD MUSHROOM & TARRAGON RISOTTO

With a cheese crisp

### BROWN BUTTERED & CAPER PLAICE FILLET

Served with new potatoes and green beans

### CHICKEN SUPREME

On a buttered bean and chorizo cassoulet

## DESSERTS

### VANILLA PANNA COTTA

With a raspberry sorbet

### LEMON MERINGUE

With a creme anglaise

### PROFITEROLES

With a chocolate sauce

### SUNDAE OF THE DAY

# Events Menu 3

£45PP

## STARTERS

### FILLET STEAK

On a rocket and parmesan salad with a pesto dressing

### ROASTED ITALIAN VINE TOMATO & BASIL SOUP

Served with a mini loaf

### MUSHROOM AND TARRAGON PÂTÉ TERRINE

Served with ciabatta crisps & a red onion chutney

### SMOKED SALMON CROUSTINI

With a caper and lemon oil dressing

## MAINS

### ROAST RIB OF BEEF

With garlic mash potatoes, green beans and red wine gravy

### STUFFED CHICKEN

### WITH BACON & CHEESE

On roasted new potatoes, buttered tenderstem broccoli and wild mushroom sauce

### OVEN ROASTED SALMON

On lemon, garlic and dill potatoes, wilted spinach and hollandaise sauce

## DESSERTS

### DARK CHOCOLATE TORTE

Served with pouring cream & fresh strawberries

### TART AU CITRON

Served with a raspberry sorbet & raspberries

### TIRAMISU TRIFLE

### SUNDAE OF THE DAY