



BBQ Selection

Mains

Burgers

The "Classic" quality beef with caramelised onions, tomato, and pickles

The "Mediterranean" lamb with Berber spices and harissa mayo

"Miso" Japanese style salmon with miso glaze, cucumber & salsa verde

The "Mexican" spicy pork with guacamole and tomato sofrito

All the above £5.95 per item

Mushroom and lentil patties with salsa verde (Vegan)

Cauliflower sliders with fried onions and crème fraîche (V)

Broad bean and spinach burger (V)

All the above £3.75 per item

Handmade Skewers

The "Souvlaki" lamb with feta skewers served with flat breads, horseradish and beetroot relish

Chicken piri piri with lemon and herbs

Tandoori chicken with mint raita

King prawn, peppers, courgette, and chorizo with citrus fresh mayo

King prawn, smoked bacon & potato skewer with watercress aioli

Asian pork with soy & honey glaze, coriander, and lime

Kushiyaki beef with spring onions

All the above £6.95 per item

Lentil nut kofta with lemon and herb hummus (Vegan)

Haloumi, red pepper, courgette, mushroom with herb and lime butter (V)

Seitan skewers with satay sauce, mint, cucumber & lime salsa (Vegan)

All the above £4.95

Sausages (2 per person)

Traditional Cumberland

Pork and sage

Pork and Kentish hop

Lamb Merguez

Lamb, garlic, and rosemary

Beef and horseradish

All the above £3.95 per item

Alternatives from the Grill

Crispy salmon, skin on with chilli and lime mayonnaise

Asian rub chicken in sesame and lime with Szechuan dressing

Pork cutlets with maple glaze and apple butter

Spit roast whole chicken with herb, paprika & mustard marinade

Portabella mushroom with taleggio, chilli and chives

*Butterflied legs of lamb (10 portions), roasted courgette and garlic
crème fraîche*

Bourbon chicken with blue cheese dressing

Vegan BBQ teriyaki tofu

Char siu (BBQ pork)

Whole roast fillet of beef (Marinade of your choice)

6oz Rump steak (Marinade of your choice)

Tiger prawns in Gambas marinade

POA

Salads

Classics

Niçoise salad with fine beans, black olives, saffron potato, cherry tomato, and soft-boiled egg served with Dijon mustard vinaigrette.

Classic Caesar salad with ciabatta croutons, anchovies and shaved parmesan, Caesar dressing

“Russian” salad with celeriac, peas, carrots, potato and onions, handfuls of flat parsley and mustard mayonnaise

New potatoes with sour cream and herbs or wholegrain mustard, soft herbs, and vinaigrette

Creamy coleslaw with hazelnuts, raisins, and sour cream

Beef tomato and soft torn mozzarella with torn basil, pine nuts and balsamic roast red onions

Alternatives

Hard-core slaw (Fennel, carrot, celeriac, red & white cabbage, Spanish onion) with cayenne

Roast beets with redcurrant glaze, celery ribbons, parsley, and chives

Summer vegetable salad with peas and pods

Beef tomato carpaccio with spring onion and ginger salsa

Puy lentils with tomatoes, herbs, and gorgonzola

Bittersweet salad (Red endive, radicchio, pomegranate seeds, blood oranges, micro leaves, toasted pine nuts and orange dressing)

Heirloom tomatoes with sumac onions and pine nuts

Cucumber salad with garlic, ginger & red onion, sesame seed dressing

Mango and coconut rice salad with roasted peppers and spring onions.

Seasonal “Garden of England” salad

Tomato and bread salad with pickled anchovies and capers

Puy lentils with goat’s curd, asparagus, beetroot, mint, and parsley

Tabbouleh burghul (Cracked wheat with herbs, lemon, garlic, and olive oil)

Saffron cauliflower with sultanas, olives, and parsley

Griddled halloumi, watermelon, capers, balsamic roast red onion and mint salad with chilli flakes, pine nuts and rocket dressing

Soya and butter bean salad with watercress, sun ripened and scorched tomatoes, pitta crisps and watercress aioli.

All the above £2.95 per item

Desserts

Blueberry, almond & lemon cake with vanilla ice cream or soft whipped cream

Kiwi, pineapple, mango, grape & orange salad with berries & elderflower dressing

Sticky chocolate & orange cake, caramelised oranges, crème fraîche

Kent apple pie with caramelised apple & clotted cream

Chocolate mousse with "pick & mix" topping.

Rose, raspberry, and coconut fool

Lemon tart, crème fraîche, strawberry paint, seasonal berries

Strawberry & gingernut cheesecake with poached strawberries

Elderflower jelly with summer fruits & shortbread

Raspberry and white chocolate trifle

Lemon drizzle cake with seasonal compote and crème Anglaise

Vegan chocolate brownie with whipped cream and seasonal berry compote

Spiced apple cake with vanilla whipped cream

Lemon posset with strawberries and shortbread

Roast peaches with amaretti, pistachios and mascarpone

All the above £4.95 per item

Information

Price upon Application, subject to the number of persons and menu selection.

Lily`s can provide a delivery only service, alternatively supply lead chefs and service staff for set up, service and clear.

In addition, we can also arrange the hire of all necessary equipment for your event to include furniture, linen, crockery, cutlery and glassware subject to your requirements.

Finally, any kitchen equipment, if required to provide the menu selection of your choice for the number of guests to attend.

All prices quoted subject to VAT charged at the current prevailing rate 20%