



BBQ MENU

The following menu is provided raw and marinated ready to cook – food only and based on customers having their own BBQ equipment. We can provide a BBQ chef, waiting staff and equipment at request.

BBQ OPTIONS

THE ESSENTIAL **£21.50**

3 BBQ items – 2 salads – 2 sauces – Selection of breads

THE TASTY **£27.50**

4 BBQ items – 3 salads – 3 sauces – Selection of breads

THE PRIME SELECTION **£32.50**

5 BBQ items – 4 salads – 3 sauces – Selection of breads

ULTIMATE INDULGENCE **£40.50**

*3 BBQ items – 2 premium BBQ items – 4 salads – 3 sauces – Selection of breads –
2 sweet items*

FRUIT PLATTER serves minimum 5 **£3.50 per head**

SWEETS **£3.20 each**

Dark chocolate and raspberry squares
Hazelnut and chocolate brownies (gluten free)
Strawberry and Greek yoghurt pots
Pineapple, mint and sugar skewers (seasonal)
Individual mixed berry pavlova

SAUCES **£2.50 each**

Mint yoghurt
Caramelised onion chutney
Sour cream and chive
Fait Maison home made bbq sauce
Mango and tomato salsa

BBQ ITEMS

Home made sausages (veal/beef/merguize)

Mediterranean marinated beef kebabs

Home made beef burgers

Marinated tender chicken kebabs

Mince lamb koftas

Chicken teriyaki skewers

Tiger prawn skewers marinated in coriander, ginger and chilli

Mild soy and chilli salmon skewers

(V) Greek courgette and halloumi skewers

(V) Spiced salsa corn on the cob halves

(V) Balsamic marinated mixed vegetable kebabs

PREMIMUM BBQ ITEMS - £6 per item extra

Marinated sirloin or ribe eye steaks

Garlic and rosemary rubbed lamb chops

Garlic and lemon seabass fillet

Yoghurt and turmeric cod skewers

SALADS

Beetroot, orange segments, red onion and a red wine vinaigrette

Grapefruit, walnuts, feta cheese and watercress with a citrus dressing

Cucumber and tomato salad with kalamata olives, feta, red onion and oregano

Chargrilled broccoli and purple sprouting broccoli with chilli and garlic

New season chickpea salad, artichoke hearts, sundried tomato, cherry tomatoes and spring onion

Roasted aubergine with feta, pomegranate seeds and balsamic vinegar

Lentil, tomato, red onion and baby spinach with a cumin and coriander dressing

Red rice, black rice and quinoa with edamame beans, sesame oil, chilli and parsley

New potatoes with parsley, shallots, olive oil and Dijon mustard

Penne pasta with mozzarella, pesto, sundried tomato and spring onions

Tabouleh

Hummus

For further enquiries please contact us on 0208 222 8755 or send an email to mariam@fait-maison.co.uk