

SHOWCOOKING CHARCOAL BARBECUE MENU



All our menus include

1 hour drinks service with canapes – red, white & rose wine, beer, soft drinks & water

Unlimited red, white or rose wine & water during dinner

Cava for toasts

Standard table decorations for banqueting tables

White table cloth & napkin

Organza chair bow & matching ribbon for napkin

banqueting tables and white chivari chairs

Printed menu's

Table plan

Menu tasting for 2 people

This show cooking menú offers a slightly more informal format of serving meats & side orders, which are brought to the table carefully presented on hot sharing platters.



CHARCOAL GRILLED MEATS

Selection of BBQ Sausages including Argentine Creole, Pork, Black Pudding

BBQd Cajun Chicken Breast Slices

Iberian Fillet Steak with Provençal Herbs

Grilled Entrecot Steak

Selection of Sauces: Argentine Chimichurri, Peppercorn Sauce, Creamy Mustard Sauce

SIDE ORDERS & SALADS

Gem Lettuce Hearts Salad with Roast Red Peppers & Tuna Ventresca

Sautéed Seasonal Vegetables with a Touch of Garlic

Rosemary Baby Potatoes

DESSERTS

Please choose 1 option

Baked Cheesecake with a Passion Fruit Coulis & Tropical Fruit Salad

Chocolate & Walnut Brownies with Vanilla Ice Cream & a Mango Caramel Coulis

Almond Liqueur & Mascarpone Crème over a Butter Sponge Cake

