



# Sample Summer Barbecue Menu

## Big Green Egg Experience

Chicken thigh cooked in Moroccan spices

Shredded beef brisket in smoky barbecue

English halloumi and roasted cherry tomatoes (V)

To enhance your menu experience why not add English beef patty for an additional cost.

## To Complete

Soft floured buns with homemade pickles, mustard and sauces

Marinated and grilled vegetables board with olives

Tomato salad, coleslaw, potato and chives

Garden leaf salad

## Desserts

Ice-cream station including strawberry, vanilla & chocolate ice-cream with a selection of 3 toppings.

To enhance your menu experience why not add Strawberries and cream with fresh mint for an additional cost.

*Møller Institute is committed to sustainability and minimising its carbon footprint. Wherever possible we source local, seasonal and sustainable produce.*

*For allergen information or special dietary requirements please speak to a member of staff. Please note we cannot guarantee that any of our dishes are completely free from traces of nuts*