

# BUILD YOUR OWN BBQ HAMPER

25€ pp

Add Homemade Flat Bread & Dips for 3€ pp

## STEP ONE

Choose two of the following BBQ mains:

- Beef Burger with Brioche Bun
- Mushroom & Herb Burger, Cheese, Walnut Pesto with Brioche Bun
- Local Village Sausage
- Lamb & Rosemary Kofta Skewers
- BBQ Rub Chicken Thighs
- Lemon & Chilli Marinated Halloumi
- Harissa Marinated Cauliflower 'Steak'
- Locally Sourced Whole Fish (supplement 5€ pp)
- Rib Eye Steak (supplement 5€ pp)

## STEP TWO

Choose three of the following sides:

- Cherry Tomato, Basil & Mozzarella salad with Local Olive Oil & Balsamic Dressing
- Greek Salad
- Mixed Leaf, Sun-dried Tomato & Parmesan Salad with Peli House Dressing
- Broccoli & French Bean Slaw
- Courgette & Apple Slaw
- Peach & Manouri Salad
- Potato Salad with Dill Mayonnaise & Spring Onions
- Thyme & Sea Salt Potato Wedges
- Corn on the Cob with Garlic & Parsley Butter

## STEP THREE

Choose two of the following homemade sauces:

- Olive Tapenade
- Aioli
- Chimichurri
- Salsa Verde
- Tomato Relish
- BBQ Sauce

## DESSERTS

Choose one of the following:

- S'mores Kit for the BBQ
- Peli Deli Chocolate Brownie
- Lemon Posset with Berry Compote & Meringue
- Roasted Peaches with Local Honey, Mascarpone & Pistachio
- Banoffee Cake with Salted Caramel Sauce
- Summer Fruit, Elderflower & Prosecco Jelly
- Fresh Fruit Platter with Mint & Citrus Dressing