

Spring/summer 2024



CAVENDISH SQUARE

Barbeque menu

Not only will you experience a sophisticated setting when booking your summer party at No.11 Cavendish Square, you will experience a unique taste sensation with a choice of unforgettable food, with ingredients all sustainably sourced from UK farmers cooked in our new smokehouse or Yakitori grill. The two different methods of barbecue cooking offer a range of flavour. The smokehouse allows the food to be cooked slowly and absorb the smoke, leaving a delightful tangy taste, while the Yakitori grill is a Japanese-style specialist grill, skilfully hand carved from a single block of diatomite and uses an ancient cooking technique to give food exceptional mouth-watering flavours.

Build a menu from following sections:

- One meat option
- One poultry option
- One fish option
- One vegetarian option
- Two salads
- Three desserts

£45 plus VAT per person
(minimum 80 guests)

MEAT

Handmade beef burger in a brioche bun, cheese, tomato, burger sauce, pickles, salad leaf
Bratwurst sausage in a brioche bun, pickled cabbage, caramelised onion, sauce
Teriyaki ribeye skewer
Lamb rump with vadouvan spice

POULTRY

Rosemary and lemon grilled chicken
Minced chicken skewer with ginger, spring onion, Korean gochujang pepper sauce
Moroccan spiced chicken
Free-range chicken skewer, teriyaki sauce

FISH

Chargrilled Scottish salmon, herb crème fraîche
Cod fillet with vadouvan spice, coriander, tomato and mint
Salmon and cucumber teriyaki
Chargrilled cod fillet with chermoula and crispy capers

VEGETARIAN

Mexican chargrilled vegetable, queso fresca and guacamole burritos (ve)
Middle Eastern spiced halloumi and roast pepper skewer
Vegan gourmet mushroom burger, tomato, salad leaves, truffle mayo, onion chutney (ve)

SMOKED ITEMS

Hickory pulled pork
Oak and applewood smoked salmon
Pastrami spiced smoked brisket
Free-range chicken smoked over binchotan embers
Served with a warm tortilla/sourdough bun
Sauces – chipotle chilli/hickory BBQ/herb buttermilk

SALADS

Real Caesar
Radicchio, fine bean and walnut salad with blue cheese and aged balsamic (v)
Potato and chive salad (ve)
Giant couscous, sun-dried tomato, mint, with harissa roast peppers (ve)
Caprese (v)

Ancient grain tabbouleh (ve)

Farfalle pasta, pesto, rocket, pine nuts, olives (v)
Garden salad (ve)
Chermoula (Middle Eastern) potato salad (ve)
Cos lettuce, croutons, stilton dressing (v)

DESSERTS

Vanilla and mixed berries cheesecake
Vanilla profiterole with a raspberry and elderflower cream
Black Forest, cherries, Venezuelan 72% chocolate, Genoise sponge
Apricot mousse, apricot compote
Mixed berries tapioca pearls, flowers (ve)

UPGRADES

Wagyu beef skewer (£25.00)
Aged west country beef ribeye (£12.00)
XO lobster skewer (£20.00)
Spatchcock poussin, truffle glaze (£20.00)
Iberico pork cheeks (£13.00)



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