

Spring/summer 2025



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

£47 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 belly 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, apricot and harissa ketchup

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 crispy capers and kewpie mayo

VEGETARIAN

Mexican chargrilled vegetable, queso fresca and guacamole tostadas (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

Oak heart lettuce, fine bean and walnut salad with beenleigh blue and aged balsamic (v)

Purple potato and chive summer savoury 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)

RECEPTION DRINKS

Choose one reception drink (mocktail included):

Prosecco

Summer garden

Pink gin, basil, strawberries, tonic water

Cloudy, dark and stormy

Pomegranate fizz mocktail

Pomegranate, cloudy apple, lime, soda water

Upgrades

Wagyu beef skewer £26.00 plus VAT

Aged west country beef ribeye £12.50 plus VAT

XO lobster skewer £21.00 plus VAT

Spatchcock poussin, truffle glaze

£20.00 plus VAT

Iberico pork cheeks £13.50 plus VAT



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