



CBJ Classic BBQ Menu...

(Served on a buffet table straight from the BBQ)

Standing BBQ (choose 4 items)

- Slow cooked beef short ribs (Jacobs ladder)
- Very special butchers pork sausages
- Our special recipe chicken & apricot sausages
- Juicy jerk or piri piri chicken thighs
- King prawns with fresh lime and garlic marinade
- Sautéed new potatoes with honey and bacon
- Finest handmade beef burger with cumin & red onion
- Slow cooked and pulled Dingley Dell pork
- 8oz Dingley Dell pork cutlets
- Mixed seafood parcel with white wine, lemon and dill
- Lamb & prosciutto burgers
- Pork kebabs with apple sauce

Veggie items can replace the meat like-for-like or you can have them for everyone

- (v) Halloumi: Mint marinated halloumi with chunky courgette, peppers & aubergine.
- (v) Honey glazed vegetable kebabs: Courgette, aubergine, red onion, cut into wedges, cherry tomatoes & orange pepper glazed with honey & mustard
- (v) Roasted aubergine with
- (ve) Whole roast & stuffed butternut squash
- (ve) Moroccan vegetable skewers: Courgette, bell peppers, sweet onion, sliced, button mushrooms with a ras-al-hanout spice glaze
- (ve) Beetroot & fennel burger

Sliders...

- Pulled Dingley Dell pork with spicy slaw
- Cumin & red onion beef patty with chutney & cheddar

- Slow cooked brisket with sweet pickled chilies
- Pulled chicken with a spicy BBQ glaze
- Pulled Lamb with baby spinach & raspberry mago
- (ve) Slow cooked Jack fruit with Asian slaw
- (ve) Beetroot & Quinoa burgers

Pick three beautiful seasonal salads:

- Posh coleslaw with a Crème fraîche & cider vinegar dressing
- Greek salad with feta cheese and a lemon and garlic dressing
- Chicory, blue cheese, pear & walnut salad
- Pomegranate cous cous w/ green peppers, fresh mint, parsley & sherry vinegar
- Giant Cous Cous w/ roasted peppers, butternut squash, apricots and vivid green fresh herbs & a zesty cinnamon dressing
- Tomato & red onion salad with a red wine vinegar dressing
- Quinoa Salad with Wild Rocket, Fresh Herbs and Lime Vinaigrette
- New potato salad with fresh chives
- Wild Rice Salad, basil, mint & roasted red peppers
- Watermelon salad with mixed tomatoes and goat's cheese
- Seasonal leaves, Nectarine, pomegranate seeds, pistachios and crumbled goats cheese with champagne vinegar & honey dressing
- Black Bean & Corn Salad with Chipotle-Honey Vinaigrette

Choose one dessert or a mix:

- Three Berry Knightsbridge Mess
- New York style Cheesecake with seasonal berries
- Tropical fruit salad with fresh mint sugar
- English summer pudding

Tea, coffee & Infusions to finish:

CBJ Smokeless BBQ...

Outside Menu (cooked low & slow in our special outside ovens)

Pick one or a mix:

- Beer-can Chicken slow cooked with lemon thyme

- Finest Dedham Vale Forerib of Beef
- Thrift Farm Lamb cooked in red wine & spice
- Whole Norfolk Black Turkey Crowns
- (v) Mint marinated halloumi with chunky courgette, peppers & aubergine
- (Vegan) Stuffed & roasted whole butternut squash

Pick three of beautiful seasonal salads:

- Posh coleslaw with a Crème fraîche & cider vinegar dressing
- Greek salad with feta cheese and a lemon and garlic dressing
- Chicory, blue cheese, pear & walnut salad
- Pomegranate cous cous with green peppers, fresh mint, parsley & sherry vinegar
- Giant Cous Cous w/ roasted peppers, butternut squash, apricots and vivid green fresh herbs & a zesty cinnamon dressing
- Tomato & red onion salad with a red wine vinegar dressing
- Quinoa Salad with Wild Rocket, Fresh Herbs and Lime Vinaigrette
- New potato salad with fresh chives
- Wild Rice Salad, basil, mint & roasted red peppers
- Watermelon salad with mixed tomatoes and goat's cheese
- Seasonal leaves, Nectarine, pomegranate seeds, pistachios and crumbled goats cheese with champagne vinegar & honey dressing
- Black Bean & Corn Salad with Chipotle-Honey Vinaigrette

Choose one dessert or a mix:

- Three Berry Knightsbridge Mess
- New York style Cheesecake with seasonal berries
- Tropical fruit salad with fresh mint sugar
- English summer pudding

Tea, coffee & Infusions to finish:

CBJ Standing BBQ Menu...

(Cooked and served straight from the BBQ)

Standing BBQ (choose 5 items)

- Buccaneer Pork: Cubed marinated pork tenderloin skewered with pineapple and basted with jerk sauce.
- Classic BBQ Pork: Cubed pork loin mopped with barbecue sauce.
- Rosemary Lamb: Marinated cubes of lambs leg, fresh rosemary and garlic, skewered with courgette.
- Moroccan Lamb: Traditional spices mixed with butter and rubbed onto the cubed lamb leg. Skewered with peppers and red onion.
- Chicken Nicoise: Cubed chicken breast and pancetta, olives and cherry tomatoes with olive oil and oregano.
- Jerk Chicken: Marinated chicken thighs and pineapple chunks with zingy jerk seasoning.
- Lemon & Lime Salmon: Cubes of salmon fillet, thinly sliced lemon & lime, fresh oregano, cumin & sea salt.
- King Prawn Caesar Salad: 2 king prawns, romain lettuce, baguette, Caesar dressing & grated parmesan
- Balsamic Steak & Toms: Cubes of Sirloin & cherry tomatoes with a sticky balsamic bbq glaze
- (v) Halloumi: Mint marinated halloumi with chunky courgette, peppers & aubergine.
- (v) Honey glazed vegetable kebabs: Courgette, aubergine, red onion, cut into wedges, cherry tomatoes & orange pepper glazed with honey & mustard
- (ve) Moroccan vegetable skewers: Courgette, bell peppers, sweet onion, sliced, button mushrooms with a ras-al-hanout spice glaze

Sliders...

- Pulled Dingley Dell pork with spicy slaw
- Cumin & red onion beef patty with chutney & cheddar
- Slow cooked brisket with sweet pickled chilies
- Pulled chicken with a spicy BBQ glaze
- Pulled Lamb with baby spinach & raspberry mago
- (ve) Slow cooked Jack fruit with Asian slaw
- (ve) Beetroot & Quinoa burgers

Pick three beautiful seasonal salads:

- Posh coleslaw with a Crème fraîche & cider vinegar dressing
- Greek salad with feta cheese and a lemon and garlic dressing
- Chicory, blue cheese, pear & walnut salad
- Pomegranate cous cous w/ green peppers, fresh mint, parsley & sherry vinegar
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- Tomato & red onion salad with a red wine vinegar dressing
- Quinoa Salad with Wild Rocket, Fresh Herbs and Lime Vinaigrette
- New potato salad with fresh chives
- Wild Rice Salad, basil, mint & roasted red peppers
- Watermelon salad with mixed tomatoes and goat's cheese

- Seasonal leaves, Nectarine, pomegranate seeds, pistachios and crumbled goats cheese with champagne vinegar & honey dressing
- Black Bean & Corn Salad with Chipotle-Honey Vinaigrette

Choose one dessert or a mix:

- Three Berry Knightsbridge Mess
- New York style Cheesecake with seasonal berries
- Tropical fruit salad with fresh mint sugar
- English summer pudding

Tea, coffee & Infusions to finish: