



## Open Air Top Deck BBQ Lunch or Dinner

### **Aperitif**

Crushed white Peach Bellinis

### **To Start**

Caesar Salad

(Cos Lettuce, Parmesan Cheese, Garlic Crouton, & Creamy Anchovy Dressing)

Cantaloupe Melon, Basil & Cottage Cheese Platter

Selection of Crudities & Dips to Suit

(Tzatziki, Hummus Sundried Tomato Pesto)

Tomato & Halloumi Cheese Platter

### **From the Grill**

Whole Char Grilled Lobster In Garlic Butter

Chargrilled Gyros Style Leg of Lamb

(Tossed with Chick Peas, Lemon, Grain Mustard & Fresh Mint)

Seared Swordfish Steak

(Lemon, Black Pepper & Parsley)

Kobe Beef Burger Patties

Jalapeno Chutney, Ox Heart Tomato, Lettuce & Onion Rings in a Soft Floured Bap

Tiger Prawns

Marinated in Chili & Ginger finished with Cilantro & Lime Dressing

Blackened Cajun Chicken Thighs

Traditional Creamy Coleslaw

### **To Finish**

A Selection of Fresh Fruit Platters accompanied by Sorbet to match