

FLORENTINA

Barbecue menu

Main elements

BBQ chicken thighs & legs with lemon, garden thyme & chili peri-peri

Texan style smoked beef brisket

Moroccan marinated leg of rare breed lamb

Griddled Mediterranean vegetable kebab with ras el hanot

Sirloin of beef burger with smoked cheese & Florentina burger sauce in a brioche bun

Griddled halloumi with chimichurri

Monkfish, chorizo & king prawn kebab

Charred sweetcorn with Cajun, garlic & herb butter

Whole fresh large jumbo king prawns, crayfish or crevettes in a lemon & thyme marinade

Lemon buttered half Sheringham lobster

Lemon, coriander & fennel marinated salmon

Barbecued 40 day dry aged rare breed sirloin of beef

Chermoula roasted aubergine & courgettes

Side dishes

Roasted wedges with Cajun & harissa

Hasselback potatoes with garlic & thyme

Dressed baby new potato salad with spring onions, garden herbs & crème fraiche

Lemon, thyme & garlic roasted new potatoes

Curried Elveden potato salad

Traditional tabbouleh

Giant cous-cous with Moroccan vegetables

Homemade pasta with butternut squash dressing, feta cheese & pinenuts

Caprese salad with heritage tomatoes, basil & buffalo mozzarella

“Caesar salad”

Dressed romaine lettuce, soft boiled egg, parmesan & croutons

Mixed vegetable slaw

Radish, apple, avocado salad with broad beans & lemon dressing

Cucumber, green bean, fennel & radish salad

Hummus- Babaganosh & muhammara dips

Beetroot, avocado, & cucumber salad with hazelnuts & crumbled goats cheese

Roasted Mediterranean style vegetables with smoked paprika & oregano

Broccoli, asparagus & fine green bean salad with French dressing