

BUFFINI CHAO
DECK

BBQ Menu



BBQ MENU

Includes BBQ, drink on arrival, three hours beer, wine & soft drinks

From £130 + VAT per person

MAINS

Choose three mains for your event

Tamari, chilli & garlic marinated Tempeh (FFGCI) (VG)

Lemon & thyme aubergine, Israeli Zhoog, coriander
coconut yoghurt (FFGCI) (VG)

Plant-based burger, salad garnish, pickle, vegan burger bun (VG)

Select cut Cumberland sausages, caramelised onion chutney

Sustainable 50/50 mushroom & beef brisket burger,
salad garnish, pickle, brioche bun

Pesto butterflied chicken breast, sun-dried tomato dressing (FFGCI)

Pollock, spring onion, cherry tomato & olive parcel (FFGCI)



SALADS

Choose three salads for your event (All FFGCI)

Baby leaf salad, cucumber & watercress, lemon rapeseed oil (VG)

Zero waste coleslaw, vegan mayonnaise (VG)

Roasted beetroot, red onion and gem leaf,
8 year aged balsamic dressing (VG)

English tomato & cannellini bean, parsley & mint (VG)

Lentil, baby leaf spinach & roasted pepper,
lime & coriander dressing (VG)

New potato, radish & chive, mustard crème fraîche



PUDDINGS

Choose three puddings for your event (All FFGCI)

Vegan Eton Mess, strawberry sherbert

Lemon curd tartlets

Triple chocolate brownie bites

Fresh fruit kebab, orange coconut yoghurt (VG)

Almond milk panna cotta, seasonal fruits,
caramelised almond crumble (VG)

Speak to a member of our team to confirm your menu choices

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