Our barbecues can be provided across the campus for a minimum of 50 people.

**Barbecue menu 1 – £7.20 per person**
Beef burger or vegetable burger
Hot dog
Served with optional fried onions, sliced cheese and back bacon

**Barbecue menu 2 – £12.00 per person**
Beef burger or vegetable burger
Hot dog
Pepper, courgette and onion vegetable skewer (v)
Served with optional fried onions, sliced cheese and back bacon
Individual ice-cream

**Barbecue menu 3 – £15.00 per person**
Beef burger or vegetable burger
Hot dog
Pepper, courgette and onion vegetable skewer (v)
Served with optional fried onions, sliced cheese and back bacon
Mixed leaves with tomato and cucumber
Potato salad

**Barbecue menu 4 – £18.60 per person**
Deluxe homemade beef burger with caramelized sweet chilli onions in a gourmet bun
Mild chicken tikka skewer
Pepper, courgette and onion vegetable skewer (v)
Mixed leaves with tomato and cucumber
Potato salad and coleslaw

**Complement your menu**
To complement your event you may wish to add an arrival drink or canapés. If you have something specific in mind just let us know.

**Canapés**
A selection of Chef’s choice canapés;
4 per person £9.60
8 per person £12.00
10 per person £14.40

**Drinks**
A glass of Chapel Down or prosecco on arrival is always a welcome treat. We have a wide variety of wines on the following page to complement your chosen menu. One of our team will be happy to advise you.

**Ale and lager**
Bottled ale 500ml £3.75
Bottled lager 330ml £2.95

**Soft drinks**
Still or sparkling mineral water, 500ml £1.56
Fairtrade orange juice, 500ml £1.80
Fairtrade apple juice, 500ml £1.80
Orange, apple or cranberry juice, 1 litre jug £3.54

**Dietary requirements**
We can accommodate many dietary requirements, just let us know in advance of the event. If you keep us updated you can give us your final numbers and dietary requirements three full working days prior to your event

Enhance your barbecue by adding traditional dishes from around the world. For example, why not enjoy the spectacle of a paella being cooked for you al fresco in our metre-wide paella pan!

If you require a bespoke menu for your event, please contact the Conference Office team.
WINE/MENU

Champagne & sparkling wine
Piper-Heidsieck, Brut, NV 12% £35.00
Fantinel Extra Dry, Prosecco, Italy, 11.5% £19.00

Kentish wine
Chapel Down Rosé Brut, 12% £35.00
Chapel Down Flint Dry 2014/15, 11% £21.50
Chapel Down Bacchus 2014/15, 12% £21.50
Chapel Down Union Red 2014/15, 11.5% £23.00

Fairtrade wine
Kleine Zalze Fairtrade Chenin Blanc Sauvignon Blanc 2015/16, South Africa 13% £14.00
Kleine Zalze Fairtrade Pinotage 2011/15, South Africa 14% £14.00

White wines from around the world
Bolla Pinot Grigio delle Venezie, Italy 2013, 12.5% £16.30
Chablis, Louis Jadot, France 2013, 12.5% £20.95
Pouilly-Fumé, Domaine Jean-Claude Chatelain, France 2011, 12.5% £20.60
Veramonte Reserva Sauvignon Blanc, Casablanca Valley, Chile 2013, 13.5% £15.30
Hardy’s The Riddle Chardonnay-Semillon, South Eastern Australia 2014, 12.5% £13.50
Coat Door Sauvignon Blanc-Semillon, Western Australia 2011, 13.5% £17.00
Chardonnay Langhe, Domini Villa Lanata Italy 2012, 13.5% £14.50
Kleine Zalze Bush Vines Chenin Blanc, Stellenbosch, South Africa 2014, 13.5% £14.20
Blackstone Chardonnay, Monterey County, USA 2012, 13.5% £17.50
San Giorgio Pinot Grigio, Delle Venezie, Italy, 2015, 12% £13.50

Rosé wines from around the world
Hardy’s The Riddle Shiraz Rosé, South-Eastern Australia 2014, 11.5% £13.50
Solandia Primitivo Rosato Puglia, Italy, 2009, 13% £14.50

Red wines from around the world
Sangiovese di Toscano, Trambusti, Italy, 2011, 13% £14.50
Mâcon Rouge, Louis Jadot, Burgundy, France 2011, 12.5% £16.30
Kleine Zalze Cabernet Sauvignon, Coastal Region, South Africa 2011/12, 14% £15.00
Luis Felipe Edwards Gran Reserva Cabernet Sauvignon, Colchagua Valley, Chile 2012, 14% £14.95
Château Moulin de Barray, Bordeaux Superieur, France 2010, 12.5% £15.80
Red Knot Shiraz, McLaren Vale, Australia 2014, 13.8% £16.90
Hardy’s The Riddle Shiraz-Cabernet, South-Eastern Australia 2013, 13% £13.50
Côtes du Rhone, Les Abeilles Rouge, Jean-Luc Colombo 2012, France 14% £15.50
Don Jacoba Rioja Crianza Tinto, Bodegas Corral, Spain 2009, 13.5% £18.20
JJ Hahn Reginald Shiraz, Barossa Valley, Australia 2009, 14% £17.50
San Giorgio Montepulciano D’Abruzzo, Italy 2014, 13% £13.50

Dessert wine
Torres Moscatel Oro Floralis Catalunya (50cl) Spain, nv 15% £19.95

Wines and vintage are subject to availability.