

## → BBQ Menu

### Mains

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Chicken thigh cooked in Moroccan spices

English beef patty

Pork and herb sausage

English halloumi and roasted cherry tomatoes  
(Vegetarian)

### To Complete

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Soft floured buns with home made pickles,  
mustard and sauces

Marinated and grilled vegetables board

Sliced tomatoes, coleslaw, potato and chives

Garden leaf salad

### Desserts

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Ice-cream station including strawberry,  
vanilla and chocolate ice-cream with  
crushed meringue, chocolate sauce and  
strawberry sauce toppings.

To enhance your menu experience why not  
add strawberries and cream with fresh mint.



Møller Institute is committed to sustainability and minimising its carbon footprint. Wherever possible we source local, seasonal and sustainable produce. For allergen information or special dietary requirements please speak to a member of staff. Please note we cannot guarantee any of our dishes are completely free from traces of nuts.