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 alfresco 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%**
  - Price: £35.00
- **Fantinel Extra Dry, Prosecco, Italy, 11.5%**
  - Price: £19.00

### Kentish wine
- **Chapel Down Rosé Brut, 12%**
  - Price: £35.00
- **Chapel Down Flint Dry 2017, 11%**
  - Price: £21.50
- **Chapel Down Bacchus 2017, 12%**
  - Price: £21.50
- **Chapel Down Union Red 2016, 11.5%**
  - Price: £23.00

### White wines from around the world
- **Fish Hoek Sauvignon Blanc 2017, South Africa 13%**
  - Price: £14.00
- **Bolla Pinot Grigio delle Venezie, Italy 2013, 12.5%**
  - Price: £16.30
- **Chablis, Louis Jadot, France 2013, 12.5%**
  - Price: £20.95
- **Pouilly-Fume, Domaine Jean-Claude Chatelain, France 2011, 12.5%**
  - Price: £20.60
- **Veramonte Reserva Sauvignon Blanc, Casablanca Valley, Chile 2013, 13.5%**
  - Price: £15.30
- **Hardy’s The Riddle Chardonnay-Semillon, South Eastern Australia 2014, 12.5%**
  - Price: £13.50
- **Paco & Lola Lolo Tree Albarino, Rias Baixas, Spain 2015/16, 12.5%**
  - Price: £17.00
- **Chardonnay Langhe, Domini Villa Lanata Italy 2012, 13.5%**
  - Price: £14.50
- **Kleine Zalze Bush Vines Chenin Blanc, Stellenbosch, South Africa 2014, 13.5%**
  - Price: £14.20
- **Blackstone Chardonnay, Monterey County, USA 2012, 13.5%**
  - Price: £17.50
- **San Giorgio Pinot Grigio, Delle Venezie, Italy, 2015, 12%**
  - Price: £13.50

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

### Red wines from around the world
- **Fish Hoek Merlot, 2017, South Africa 14.5%**
  - Price: £14.00
- **Vinuva Montepulciano d’Abruzzo, Italy, 2016/17, 12.5%**
  - Price: £14.50
- **Mâcon Rouge, Louis Jadot, Burgundy, France 2011, 12.5%**
  - Price: £16.30
- **Malbrontes Malbec-Torrontes, Mendoza, Argentina 2017/18, 14%**
  - Price: £15.00
- **Luis Felipe Edwards Gran Reserva Cabernet Sauvignon, Colchagua Valley, Chile 2012, 14%**
  - Price: £14.95
- **Château Moulin de Barrail, Bordeaux Superieur, France 2010, 12.5%**
  - Price: £15.80
- **Red Knot Shiraz, McLaren Vale, Australia 2014, 13.8%**
  - Price: £16.90
- **Hardy’s The Riddle Shiraz-Cabernet, South-Eastern Australia 2013, 13%**
  - Price: £13.50
- **Côtes du Rhone, Les Abeilles Rouge, Jean-Luc Colombo 2012, France 14%**
  - Price: £15.50
- **Don Jacoba Rioja Crianza Tinto, Bodegas Corral, Spain 2009, 13.5%**
  - Price: £18.20
- **JJ Hahn Reginald Shiraz, Barossa Valley, Australia 2009, 14%**
  - Price: £17.50
- **San Giorgio Montepulciano D’Abruzzo, Italy 2014, 13%**
  - Price: £13.50

### Dessert wine
- **Torres Moscatel Oro Floralis Catalunya (50cl) Spain, nv 15%**
  - Price: £19.95

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Wines and vintage are subject to availability.