

BARBECUE MENU



Barbecues are the perfect way to celebrate this summer at Osler House

Our menu packages are crammed with succulent meat, exciting salads, dips, freshly baked breads, and tempting summer desserts making sure there is something for everyone to enjoy. Simply select either the Bronze, Silver or Gold package below. You may also choose from three optional refreshment packages to complement your dishes.

BRONZE £17.50

Vegetable & halloumi skewer (v)

Pork Cumberland sausage with a bread roll

Handmade charred British beef burger with a brioche bun

Aromatic chicken skewer with a paprika, red pepper, and lemon marinade

Smoked paprika and apple pulled shoulder of pork with a brioche bun

Red cabbage coleslaw (v)

Pasta and rocket salad with roasted tomato dressing (v)

Mixed leaf salad (vg)

Zesty lemon posset and raspberries (v)

SILVER £20.65

Moroccan style chicken kebabs

BBQ back ribs with sticky maple glaze

Spiced lamb burger with cucumber and mint raita

Roasted pepper, aubergine and courgette skewers with harissa dressing (vg)

Mixed leaf salad (vg)

Kale, quinoa, and carrot salad with toasted pine nuts and Greek yoghurt (v)

Bulgar wheat tabbouleh with mint, spring onions, radishes, cucumber, cherry tomatoes (v)

Selection of bread (v)

Oxford Mess with strawberries and pecan meringue (v)

Coconut and vanilla panna cotta, strawberry salsa, micro mint (v)

GOLD £23.75

Grilled minute steak with thyme and garlic
Chargrilled lamb kofta lollipops, mint tzatziki
Charred salmon with soy, ginger, and coriander
Curried vegetable and lentil burger, coriander dressing (v)

Chargrilled chicken and smoked bacon Caesar salad, herbed croutes
Tomato, bocconcini and basil giant couscous, lemon, and toasted almond flakes (v)
Penne pasta and basil pesto salad
Selection of bread (vg)

Raspberry rippled white chocolate mousse, salted hazelnut brittle (v)
Oxford Mess with prosecco-soaked strawberries, caramel pecan meringue (v)

REFRESHMENTS

Why not add a seasonal drinks package to your BBQ from the below options? Each person receives one serving of each drink within the package.

MOCKTAILS £6.70

Apple and ginger mojito
Strawberry mule
Mineral water

PIMM'S £9.30

Pimm's
Red / white / rosé wine
Fruit juice / Mineral water

FIZZ £9.80

Prosecco, strawberry garnish
Red / white / rosé wine
Fruit juice / Mineral water /
Elderflower cordial

INFORMATION

Please note there is a minimum order of 50 people for our food and drinks packages. All dishes within a menu package will be served as part of the offer.

We can also provide a full wine list, along with a cash bar, or corkage for you to supply your own alcohol. Please ask our team for details.

Our dishes use seasonal ingredients and may be subject to change.

Please specify any food preferences, allergies, or intolerances to us as soon as possible and we will endeavor to accommodate your requirements. For further information on allergies, please request our allergy position statement. Dietary requirements key: v = vegetarian, vg = vegan, gf = gluten-free

We require confirmation of final numbers, menu choices, and dietary requirements 14 days in advance of your event. If information is provided, or your event is booked at shorter notice, we may be unable to accommodate all requests. All prices are per person unless otherwise stated, for the current calendar year and exclude VAT.