

RHINEFIELD HOUSE

HOTEL

PRIVATE GARDEN BBQ

£75 per person

Antipasti

Marinated olives, basil bocconcini, sundried tomato, chorizo,
balsamic onions and sourdough

Lamb kofta

Spiced chicken and pepper kebab
6 oz pork ribeye

Red wine marinated beef flank steak

Roast mediterranean vegetables

Basil buttered sweet corn cob

Potato and shallot salad

Harissa and sundried tomato couscous

Roquette, apple and fennel salad

Salted caramel eclair

Strawberries and cream

DRINKS

Bucket of 6 Hand Picked Beers £36

Selection of a perfectly balanced pale ale and a crisp refreshing lager

Jug of Pimm's or Rum Punch £40

Delicious summer favourites with plenty of fruits

Summer BBQ cocktail delights £26.50 per person

2 cocktails per person

Choose from mojito, strawberry daiquiri, kumquat margarita,
lychee martini, cosmopolitan or elderflower collins

Everyday is a soft drink day £21

Selection of 6 sparkling or soft drinks. Choose from coca cola,
lemonade or Frobishers juices

Hand PICKED
HOTELS

This is a sample menu. Prices and dishes correct at time of publishing.

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate.

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SUMMER WINE LIST

CHAMPAGNE

Bruno Paillard Brut Premier Cuvée £71

Elegant, balanced and complex

SPARKLING WINE

Nyetimber Classic Cuvée £70

Finely-textured with complex notes of honey, toasted almond, pastry and baked apples

Belstar Prosecco £39

WHITE WINE

Alois Lageder Riff Pinot Grigio £43

Pez de Rio Macabeo Sauvignon Blanc £35

Journey's End Single Vineyard Chardonnay £51

Ripe and juicy with crisp, lean citrus

ROSÉ WINE

Château de Berne Espirit Mediterranee Rose £44

Fragrant, crisp and lip smackingly refreshing

Villa Saletta Toscana Rosé £42

Fruity and supple. Featuring a bright, cherry hue, the rose opens with scents of ripe red berries and ends with a dynamic balance of freshness

RED WINE

Cotes du Roussillon Rouge Authentique Domaine Lafage £45

This red wine has an intense fruity nose with an abundance of flower, chocolate and liquorice aromas and flavours

Spy Valley Pinot Noir £61

Silky red berry fruits with subtle spice

Nyala Cabernet Sauvignon £37

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PRIVATE GARDEN BBQ

£165 per person

Antipasti

Marinated olives, basil bocconcini, sundried tomato, chorizo,
balsamic onions and sourdough

Barbecue glazed Tomahawk steak

Honey, soy and ginger spatchcock chicken

Chilli spiced monkfish

Garlic and herb lobster tail

Roast Mediterranean vegetables

Basil buttered sweet corn cob

Potato and shallot salad

Harissa and sundried tomato couscous

Roquette, apple and fennel salad

Salted caramel eclair

Strawberries and cream

DRINKS

A bottle of Pol Roger Brut Reserve to enjoy for each two guests dining

*Hand*PICKED
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