



BBQ HUT DINING

The Barbeque Dining hut is exclusively available for residents to book and enjoy, seating up to 8 diners.

The hut is booked for a maximum of 4 hours, asking any diners to complete their meal and vacate the Hut by 10.30pm

As the Art Lounge is a destination to relax, we also request that noise be kept to a minimum with the comfort of guests and our Neighbours in mind. Anyone causing a disturbance, running around the grounds etc. will be asked to leave.

Residents who have fully booked the coach house (4/6 guests) can have complimentary use of the BBQ Dining hut (if available), no charge for hire, just the menu packs to purchase.

Drinks are available to purchase and you will be provided with a two-way radio to request any further service when dining. WC facilities are also provided nearby.

There is electricity supply with fairy lighting in the BBQ hut, safety measures for fire and carbon monoxide alarm provided. Speak to us direct for use as an overnight glamp pod. This facility is available all year round additional only to coach house booking.

Menu packs are chosen per diner in addition to the basic hire, the Basic hire price for the barbeque hut for dining is £25, covering BBQ fuel, logs and lighting etc, all tools and cooking requirements are provided and there are lots of cushions and cosy throws to keep you comfortable throughout the evening.

Don't worry Vegetarians and Vegans we will not make you sit on Rudolf's Skin all night! We have luxury velvet and deep pile sumptuous fake fur throws for comfort, not reindeer skins! We are also happy to swap out Meat choices from BBQ packs for veggie burgers, veggie sausages etc Happy to work out the menu right for you.

Please call to speak with us regarding availability. Tel. 07843251366



MENU SELECTIONS

The BBQ dining food packs are priced per head. These vary in content from basic to gourmet, with extras & side dishes that can be added to your selected packs.

The pack selections are not mixable, designed to be taken as a group selection, eg. all choose pack A (B) (C)

We will also provide BBQ relishes & sauces inclusive, eg.

- ❖ *Tomato Ketchup,*
- ❖ *BBQ Smokey sauce*
- ❖ *Burger relish,*
- ❖ *Seasoned Ranch Mayo dip.*

You will find our food selection more than just a burger in a bun, as we want you to enjoy the full Art Lounge Experience!

Pack A, standard BBQ

£15 per diner:

Handmade Beef and onion burger & cheese slices
Pork and apple sausages
Chicken Leg
Sweetcorn on the cob
Bread roll
Seasoned wedges
Crisp side salad
Coleslaw
Giant Marshmallows

Pack B, Luxury BBQ

£25 per diner:

Handmade Beef and onion burger, with Mature cheddar slices.
Cumberland Sausage,
Chicken and bacon skewer
King prawn and veg Kebab basket
Sweetcorn on the cob
Bread roll
Seasoned wedges
Coleslaw
Crisp side salad
Potato salad
Giant Marshmallows
Chocolate fondue dipping sauce.

Pack C, Gourmet BBQ

£35 per diner:

Rump Steak
gourmet ¼ lb beef and onion burger with stilton cheese centre.
Cumberland Sausage
Caramelised onions
Sweet Chilli King prawn and veg Kebab baskets
Sweetcorn on the cob
Bread rolls
Seasoned wedges
Pork sausage, sage and onion balls
Crisp side salad
Coleslaw
Potato, spring onion and chive salad
Giant Marshmallows
Chocolate fondue dipping sauce.

Side dishes / Extras per portion:

Burger and Bread roll	£2.50
Gourmet burger and bread roll	£4.50
2 x pork and apple sausages & Bread roll	£2.50
Seasoned wedges	£2.50
Baked potato	£2.50
Mixed olives	£3.50
Tortilla Chips & Salsa dip	£3.50
Toffee popcorn	£2.50

Vegetarian/Vegan – swap out the meat!!

Speak to us about Quorn burgers, vegetarian sausages, tofu and Mushroom kebabs!!

