

*OVER FIRE*

*2026 - 2027*

*BBQ EVENT*



**Westwell  
Downs**

*EVENTS*

*[www.westwelldownsevents.com](http://www.westwelldownsevents.com)*

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*FIRE PIT*

*Shore & Stream*

*Black Tiger Prawn*  
*Honey Sriracha & Coriander*

*Whole Sea Bass*  
*Puntarella & Blood Orange*

*Whole Lobster*  
*Chipotle & Lime Aioli*  
*(+ Supplementary Charge)*

*Wood Fired Scallop*  
*Nduja & Green Sauce*  
*(+ Supplementary Charge)*

*Cedar Smoked Trout*  
*Beetroot & Horse Radish Salad*

*Octopus Skewers*  
*Pork Belly & Nduja*

*Monkfish*  
*Char Siu & Asian Salad*

*Woodfired Squid*  
*Heritage Tomatoes & Sea Herbs*

*Hay Roasted Whole Turbot*  
*Samphire Butter & Wilted Spinach*  
*(+ Supplementary Charge)*

# *FIRE PIT*

## *Beast & Fowl*

*Pork Belly*  
*Cracked Peanuts & Oriental Salad*

*Toulouse Sausage*  
*Pickle Relish & Yellow Mustard*

*Lamb Skewer*  
*Preserved Lemon & Cumin*

*Mini Beef Burgers*  
*Gruyere & Pancetta*

*Wagyu Fillet*  
*Caramelised Shallot & Chimichurri*  
*(\*Supplementary Charge)*

*Pulled Lamb Should*  
*Pickled Pink Shallots & Chimichurri*  
*(\*Supplementary Charge)*

*Spatchcocked Chicken*  
*Harissa & Cumin Marinade*

*Bavette Steak*  
*Green Sauce & Bone Marrow*

*Mini Pulled Pork Buns*  
*Hoisin & Fennel Slaw*

*Lamb Chop*  
*Grilled Sweetbread & Caper Jus*  
*(\*Supplementary Charge)*

*Lamb Rump*  
*Ash Roasted Celeriac & Hung Yoghurt*

*Hereford T-bone*  
*Peppercorn Jus & Roasted Shallots*  
*(\*Supplementary Charge)*

*Old Spot Pork Chop*  
*Sweet/Sour Radicchio & Sauce Charcuterie*

*Rolled Porchetta*  
*Fennel & Apple*

*FIRE PIT*

*Green House & Garden*

*Wild Mushroom  
Tarragon & Gorgonzola*

*Tomato Bruschetta  
Ricotta & Confit Garlic*

*Ash Cooked Beetroot & Goats Curd  
Bitter leaves & Caramelised Onions*

*Baby Leeks  
Sauce Gribiche & Tarragon*

*Aubergine Caponata  
Burrata & Green Sauce*

*Ash Roasted Delicia Pumpkin  
Honey & Green Sauce*

*Cauliflower  
Cumin, Goats Curd & Seeds*

*Miso Aubergine  
Tahini, Ricotta & Green Sauce*

*FIRE PIT*

*Sides & Salads*

*Smoked Potatoes & Aioli*

*Charred Greens & Anchovy Butter*

*Roasted Red Peppers*

*Conagree Farm Salad/Mustard Dressing*

*Roasted Beets & Curd*

*Ash Cooked Celeriac & Green Sauce*

*Lettuce & Anchovy's*

*Harissa Flat Breads*

*Pulled Aubergine Dip*

*Grilled Focaccia & Smoked Sea Salt*

*Charred Hispi & Hazelnut Butter*

*Heritage Tomato Salad*

# *FIRE PIT*

## *Sides & Salads*

*Grilled Peach, Hazelnut & Mint*

*Bulgar Wheat Tabouleh*

*Heritage Carrots, Labneh & Pomegranate*

*Caraway Roast Carrots, Whipped Goats Cheese & Honey*

*Green Chopped Salad Green, Chilli & Lime*

*Grilled Radicchio & Kale Salad, Orange & Hazelnut*

*Lime & Poppy Seed Slaw with Curry Leaf Oil*

*Miso & Peanut Butter Chickpea Salad*

*French Bean & Mangetout, Hazelnut & Orange*

*Cucumber Crunch Salad & Curried Cashews  
Kale Tahini Caesar,  
Za'atar, Chickpeas & Roasted Grapes*

*Roasted & Raw Courgettes, Tomatoes & Labneh*

*Caramelised fig, Orange & Fetta Salad*

*Lettuce, Garden Radish, Pea Shoots & Parmesan*

*Green Beans, Tahini, Walnuts & Dill*

*Wilted Spinach, Dates & Almonds*

*Roasted Sprouting, Almonds & Anchovies*

*Butter Leaf, Shallots & Mustard Dressing*

# *FIRE PIT*

## *Puddings*

*Chocolate Mousse*  
*Olive Oil & Sea Salt*

*Almond Tart*  
*Crème Fraiche & Seasonal Fruit*

*Chocolate Nemesis*  
*Crème Fraiche & Hazelnuts*

*Rolo*  
*Miso Salted Caramel & Crème Fraiche*

*Banoffee Pie*  
*Mascarpone & Hazelnut Crumble*

*Burnt Cheesecake*  
*Orange Compote & Condensed Milk*

*Panna Cotta*  
*Mascarpone Cream & Strawberry Compot*

*Lemon Tart*  
*Crème Fraiche & Meringue*

*Vanilla Cheesecake*  
*Blueberry's & Crème da Cassis*

*Eton Mess/Pavlova*  
*Elderflower Berries, Lemon Curd & Passionfruit*