



Green Farm Food

BBQ and Street Food Menu – served to your guests from our festival servery.

From the fields...

Lamb:

Spiced leg of lamb cooked on our BBQ served in a homemade flatbread with baba ganoush, Green Farm hot chilli sauce and a herby green tabbouleh

Lamb kofta with roasted Mediterranean vegetables and minted yoghurt

Beef:

Santa Maria style tri-tip (beef steak) with classic beef rub served in a fresh baguette with a punchy chimichurri sauce.

Slow cooked and pulled spiced Urchfont beef briskets served with homemade bourbon sauce in a Marshalls Bakery brioche roll.

Gourmet beef burgers served with your choice of toppings such as cheese, onions, gherkins and beef tomatoes.

Chicken:

Competition chicken - chicken thighs with a classic BBQ rub and glazed with honey and bourbon whisky served in a flatbread with Green Farm hot chilli sauce and salad

Jerk chicken - chicken thighs, rubbed with our spicy jerk seasoning cooked on the BBQ and served in a roll with a mango and avocado salsa, sliced beef tomato and green salad

Fajita chicken with red peppers, onions, guacamole and fresh lime salsa in a flour tortilla wrap

Spatchcock chicken stuffed with fresh herbs and lemon served with a chermoula sauce.

Pork:

Slow cooked North Carolina style pulled pork shoulders served in a Marshalls Bakery brioche roll with crunchy homemade slaw, green salad and our bourbon barbeque sauce

Pork gyros served in a flatbread with tzatziki, cucumber, cherry tomato, green leaf salad and Green Farm hot chilli sauce

Sweet and sour glazed BBQ ribs cooked low 'n' slow served with fresh green salad

Szechuan pig cheeks cooked low 'n' slow with plum ketchup and a green salad

Premium locally sourced sausages served in a soft white roll - Traditional, old English pork, gluten free, Lincolnshire or with additional flavours such as leek, apple, sweet chilli, garlic and chilli and even Guinness!

From the sea...

Smoked shrimps with a smooth romesco sauce served with deep south slaw and crusty bread

Bajan blackened fish kebabs with a fiery pepper sauce

Fresh fish tacos served with a chunky mango and lime salsa.

Monkfish skewers with fresh coriander and a chilli and lime marinade

Zesty salmon fillet served with watercress salad and a caper and lemon mayonnaise

From the ground...

Beetroot burger with pea houmous and fresh pea shoots served in a Marshalls Bakery burger bap

Chickpea and grilled pepper burger with dill dunked cucumber salad served with a ruby slaw in a Marshalls Bakery burger bap

Spicy beanburgers with beef tomato, green salad, grilled halloumi and a sweetcorn relish served in a Marshalls Bakery brioche roll

BBQ style pulled jackfruit served in a Marshalls Bakery roll with a chunky guacamole

Pea and mint falafel wrap served in a flatbread with pickled beetroot, red pepper houmous and sweet chilli sauce

Portobello mushrooms stuffed with roasted sweet potato and wilted spinach, topped with goats cheese, roasted red onion and pine nuts

Grilled halloumi with vine ripened cherry tomato kebabs seasoned with freshly ground black pepper and sea salt

Roasted miso aubergine steaks served with sliced spring onion, sesame and quick pickled shallots.

Browse our starters, sides and salads menu for some fantastic choices to accompany your main choices or our dessert menu to complete your meal.