

Barbeque Menus **Minimum 20 Adults for BBQ Menus**

Barbeque Menu A @ €48.00

Build your own burger station Burger bun, cheese, tomato relish, dill pickles, tomato, lettuce, selection of sauces **(1,3,4,7,10)**

Spiced chicken drumstick, Louisiana hot sauce (4)

Marinated pork fillet skewer, BBQ sauce (4,7)

Gourmet jumbo grilled sausages (3,4,7,10)

Grilled fillet of seabream, tomato, caper and lemon salsa (14)

Selection of grilled flatbread, sourdough and dips (3,4,6,10)

Selection of Salads

Dessert: Selection of ice cream sundaes (1,3,10,11,)

Followed by Freshly Brewed Tea & Coffee

Barbeque Menu B @ €55.00

Garlic & Thyme Irish rib eye steak, served with crispy onions (3,10)

Build your own burger station

Burger bun, cheese, tomato relish, dill pickles, tomato, lettuce, selection of sauces (1,3,4,7,10)

Tandoori spiced chicken skewer, velvet cloud mint yoghurt (4,7,10)

Marinated lamb cutlets, mint sauce (4)

Grilled gambas, chilli, lime & coriander butter (8,10)

Selection of grilled flatbread and sourdough and dips (3,4,6,10)

Selection of Salads

Dessert: Selection of ice cream sundaes (1,3,10,11)

Followed by Freshly Brewed Tea & Coffee

Salads

Please select 3 from the below options

- 1. Celeriac remoulade, wholegrain mustard dressing (1,4,7,10,V)
- 2. Beetroot, red onion, baby spinach, feta cheese, sherry and orange vinaigrette (4,10,V)
- 3. Lemon and coriander cous cous, raisins, roast peppers (3,V)
- 4. Baby potato, creme fraiche, fresh herbs (10,V)
- 5. Caesar salad, baby gem, smoked bacon, parmesan, Caesar dressing (1,3,4,10,14)
- 6. Tomato & buffalo mozzarella salad, basil pesto and balsamic dressing (4,10,11, V)

 Eggs 2) Molluscs 3) Gluten 4)Sulphur Dioxide 5)Celery 6)Sesame
Seeds7) Mustard 8) Crustaceans 9) Lupin 10) Milk 11) Nuts 12) Soybeans 13) Peanut 14) Fish V) Vegetarian Option C) Coeliac Option