



## BBQ Menus

### Menu 1 €37.50 per person

#### From the Buffet

Potato Salad with Chive/Spring Onion (2,4,6,11)  
Carrot & Cabbage Coleslaw Salad (2,4,6)  
Tossed Mixed Salad (4,11)  
Selection of Baked Breads (2,8,10wheat)

#### From the BBQ

Marinated Irish Chicken Breasts (4,)  
Grilled Beef Burgers & Brioche Bun (2,6,8,10wheat)  
Cracked Black Pepper Sausages (4,10,12)

#### Dessert – served on the Buffet

Chocolate Brownie (2,5hazelnuts,6,10wheat,)  
Fresh Fruit Pavlova (2,6)

Served with freshly brewed Tea & Coffee

### Menu 2 €55.00 per person

#### From the Buffet

Chickpeas & Roast Vegetable Provencal, French Dressing (4,11)  
Potato Salad with Chive/Spring Onion (2,4,6,11)  
Carrot & Cabbage Coleslaw Salad (2,4,6)  
Tossed Mix Leaves Salad (4,11)  
Selection of Baked Breads (2,8,10wheat)

#### From the BBQ

Grilled Marinated Organic Salmon Teriyaki (4,7,9,)  
Marinated Irish Chicken Breasts (4)  
Grilled Beef Burgers & Brioche Bap (2,6,8,10wheat)  
Marinated Sirloin Steak (2)

#### Dessert – served on the Buffet

Dark Chocolate Brownie (2,8hazelnuts,6,10wheat,)  
Fresh Fruit Pavlova (2,6)  
Profiteroles Filled with Cream (2,6,10wheat)

Served with freshly brewed Tea & Coffee



(Vegan and Vegetarian available upon request please request)

**Please note:**

The above menus are available for a minimum of 25 people

Please be aware that as our menu is dictated by seasonality and availability some menu items & ingredients could be subject to change.

1 Peanuts	2 Dairy	3 shellfish	4 Sulphites	5 Nuts
6 Eggs	7 Soy	8 Sesame	9 Fish	10 Gluten
11 Mustard	12 Celery	13 Molluscs	14 Lupin	