

## **BBQ MENU PACKAGES AVAILBLE**

### THE GRILL

- Prime Irish Beef Burger served on a brioche bun
  - -Homemade Burger sauce
  - -Tomato Relish
  - -Bacon & Cheddar Cheese

Fresh Cajun Chicken Burger served on Brioche Bun with sweet chilli sauce and tossed greens

- Marinated Chicken Fillets tenderised with olive oil & One of the following rubs to choose from;
  - · Cajun -Piri piri
  - Jamaican Jerk -Garlic & Thyme
  - Mexican Fajita -Garlic
- Piri Peri Chicken Strips
- Lemon & Tarragon Chicken Strips
- BBQ Marinated Spare Ribs in Hoi Sin or BBQ Sauce
- Belly of Pork rubbed with chilli, coriander & turmeric
- Slow Cooked Pulled Pork Marinated in Coca Cola & BBQ served with crispy fried onions
- Honey and Apple Cider BBQ Pork Chop
- Selection of Gourmet Irish Sausages (Select One)
  - -Traditional Pork
- Pork and Apple
- -Guinness & Leek
- Pork and Leek
- All served with Caramelised Onions
- Skewered Kebabs (Select One )
  - -Seasoned Beef -Cajun Chicken
  - -Wicklow Lamb & Apricot
  - -Monkfish & Tiger Prawns (

served with Grilled Onion, Peppers and Courgettes marinated in spices

- **4oz Prime Irish Beef Fillet Steak** marinated in Olive Oil and Balsamic Vinegar
- 6oz Prime Irish Ribeye Steak marinated in Green Chilli, Lime and garlic
- 6oz Prime Irish Sirloin Steak Marinated in Soy Sauce, Olive Oil and Worcestershire sauce
- Wicklow Lamb Cutlets (2) marinated on Garlic, Lemon and Paprika (
- Fillet of Slaney Salmon with Lime & Cracked Black Pepper
- Blackened Salmon Fillet with mango & pineapple salsa
- Grilled Seabass Fillet marinated fennel & lemon butter.

#### **VEGETARIAN ITEMS**

- Courgette Pizza Strips served with cherry tomato sauce, basil and melted mozzarella.
- Homemade Chickpea Burger with beetroot puree
- Basil Halloumi & Roasted Vegetables Skewers
- Black Bean Quinoa Brioche Burger with spicy mango & guacamole
- Sweet Potato & Garden Green Vegetables Skewers



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## GARDEN SALADS

- Baby New Potato Salad with Lemon pesto & Cashew nuts
- Char Grilled Corn on the Cob Cajun Butter
- Char Grilled Asparagus with Rock Salt
- Asian Cold Slaw with Spicy Aioli
- Spicy Red cabbage & Slaw
- Courgette ,Feta & Mint Salad
- Beetroot, Orange & Watercress Salad, Toasted Sesame dressing
- Asian Curried Cous Cous Salad
- Farfalle Pasta, Sun Blushed Tomato & Pesto Salad
- Mexican Corn, Tomato & Bean Salad
- Cherry Tomatoes, Feta & Black Olive Salad, Broccoli Florets, Toasted Almond
- Natural Yoghurt, Beetroot and Toasted Almond Salad
- Seasonal Chickpea Salad with Feta Cheese, Chillies, Red Onion, Fresh Mint and Basil leaves, Olive and Lemon Dressing
- Tossed Green Leaf Salad with Sliced Tomatoes, Onions and a light Oil Dressing
- Traditional Coleslaw
- Fresh cut celery, Apple and Walnut salad with a light honey mayonnaise dressing
- Summer Quinoa Salad with Honey & Lemon Vinaigrette Dressing

## BREADS & DIPS

#### **BREADS (PLEASE SELECT ONE)**

- TOMATO & FENNEL
- Mini Baguettes
- Corn Bread
- Gluten Free Granary
- Bread Assortment

#### DIPS & SAUCES (PLEASE SELECT TWO)

KETCHUP TEXAS BBQ HORSERADISH MAYO GARLIC BURGER TACO CAJUN MINT

## **DESSERTS**

- Glazed Sicilian Lemon Tart & Cream
- Dark Chocolate Cheesecake, with Vanilla Pod Cream
- Light Pavlova with Seasonal Berries & Vanilla Cream
- Baileys Cheesecake & Vanilla Pod Cream
- Raspberry & White Chocolate Tart, Cassis Coulis & Praline Cream.