

# **SAMPLE GROUP BBQ MENU**

## **MAINS**

**CHOOSE THREE (3) MAIN COURSES  
WHICH WILL FORM YOUR MENU ON  
THE DAY FOR THE WHOLE GROUP**

**PRIME ANGUS BEEF BURGER**  
Cheddar cheese, beef tomato, brioche bun  
(G,E,MK,MD,SP)

**CHICKEN FILLET BURGER**  
Cheddar cheese, beef tomato, brioche bun  
(G,MD,E,MK,SP)

**GRILLED VEGAN BURGER**  
Cheese, beef tomato, sourdough bun (G,SP,N)

**JUMBO PORK SAUSAGE**  
Mustard, soft roll (G,MD,E,MK,SP)

**SEAFOOD SKEWER**  
Mixed seafood, mushrooms, peppers, onion (F,SP)

**CHICKEN SKEWER**  
Chicken, mushrooms, peppers, onion (SP)

**VEGETABLE SKEWER**  
Mushrooms, peppers, onion (SP)

**ANGUS STRIPLOIN STEAK (€8 SUPPLEMENT)**  
8oz certified angus, onion fritter (G,SP,MK,CY,©)

**ALL MAINS SERVED WITH BAKED POTATO**

## **SALADS**

**ADD TWO (2) OF THE SALADS BELOW  
TO YOUR MENU**

**GREEK SALAD**  
tomato, cucumber, red onion, olives, feta, olive oil  
(G,E,MK,MD,SP)

**MIXED SALAD**  
cherry tomatoes, cucumber, mixed leaves, house  
dressing (MD,SP)

**HOUSE COLESLAW**  
cabbage, carrot, onion, mayonnaise (E,MK)

**BABY POTATO SALAD**  
bacon, scallions, mayonnaise (E,MK)

**BETROOT AND FETA SALAD**  
rocket, balsamic (SP)

**PASTA SALAD**  
peppers, tomatoes, red onion, mayonnaise (MK,G,SP)

**DESSERT SELECTION WITH TEA/COFFEE  
AVAILABLE AT €6 PER PERSON**

## **PRICE €29 PER PERSON**

### **ALLERGEN INDEX**

G = Gluten, C = Crustaceans, E = Eggs, F = Fish, M = Molluscs, S = Soyabeans, SP = Sulphites, P = Peanuts, MK = Milk,  
CY = Celery, MD = Mustard, SS = Sesame Seeds, L = Lupin, N = Nuts, © = Coeliac

Our Beef is certified Irish origin