

PREMIUM BBO MENU

Our Menus have been designed by our Executive Head Chef Noel Newell,

€39 Per Person

COLD BUFFET

Spicy Pasta Salad
Waldorf salad
Tomato Basil Salad
Red Cabbage Slaw
Potato and spring onion Salad
Sweetcorn salad
Cucumber
Crisp Leaves
Spinach, Rocket apple salad
Ranch dressing
Lemon Vinaigrette
Mustard dressing
Brioche Bap
Homemade Guinness and Treacle Bread

LIVE STATION

"Let our chef cook to your own tastes and temperature"

Penne Pasta, Tomato sauce, honey Baked ham, Roast garlic, white wine Cream, Macaroni, Tiger Prawn, Tomato, Mushroom, Fresh Chili, Pesto, Mozzarella, Olive oil, Balsamic, cheddar cheese, Parmesan Cheese, steamed Chicken, Onion, Med Veg, BBQ Sauce

MEATS & SEAFOOD

Braised Baby Back Ribs with our Smokey Barbecue Sauce
Tempura Cod with Tartare and Lemon
Jumbo Garlic Sausage with Fried Onion
Hot and Spicy Chicken wings with fresh chili, Cilantro
100% Irish Beef Burgers

Seafood Skewers

Baked Potatoes with sour Cream and Chive
Buttered Sweet Corn
Seasoned Potato wedges

DESSERT

(Choose 2)

Vanilla Cheesecake Baileys Cheesecake Apple Crumble Chocolate Profiteroles Chocolate Fudge Cake Tiramisu

