



We bring more to the table



BBQ Menu Options

Main Course Options

Homemade 8oz Steak Burger, Tomato & Onion Relish

Jumbo Pork Sausage, Basted in Smoky Marinade

Spiced Lamb Sausage, Chilli & Cilantro Salsa

Loin of Pork Cutlet in Honey, Lemon & Thyme Marinade

Marinated Lamb Gigot Chops in Rosemary & Garlic

Chicken Tandoori Supreme, Sweet Mango Chutney

Hot & Spicy Cajun Chicken Wings, Sweet Chilli Sauce

Smoky Joes Authentic Chicago Ribs

Char-grilled Salmon Steak, Lemon & Lime and Black Pepper

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Char-grilled Prime 10oz of Sirloin, Mushroom & Onion Relish  
(€7.00 supplement)

Mexican Spiced Lamb Cutlets, Tomato Chilli Sauce  
(€5.00 supplement)

Black Tiger Prawn Brochette, Red Onion & Pimento  
(€5.00 supplement)

Marinated Minute Steak, Boston Style BBQ Beans  
(€5.00 supplement)

#### **Master Chefs**

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### **Potato & Vegetable Selection**

(Choose one from the following)

Crisp Baked Potatoes with Sour Cream & Chives

Roasted New Baby Potatoes with Garlic & Rosemary

Grilled Mediterranean Vegetables, Basil Pesto

Grilled Corn on the Cob, Cracked Pepper Butter

### **Salad Selection**

#### **Classic Caesar Salad**

Baby Gem, Anchovies, Crisp Croutons, Parmesan Shavings & Creamy Dressing

#### **New Baby Potato Salad**

Spring Onions, Crisp Bacon Lardons, Lime & Chive Mayonnaise

#### **Homemade Chunky Coleslaw**

#### **Seasonal Tossed Salad**

Crisp Lettuce Leaves, Ripe Plum Tomatoes, Crisp Cucumber, Sweet Peppers,  
Garlic & Herb Croutons with a Vinaigrette Dressing

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### Bread Selection

Garlic French Bread

Sun-dried Tomato Pesto Bread

Selection of Flavoured Bread Rolls

### Dessert

Summer Fruits in Light Mint Syrup with Chantilly Cream

Baileys Cream Charlotte, White Chocolate Sauce

American Baked White Chocolate and Raspberry Cheesecake, Berry Compote

Caramelized Cream Filled Profiteroles with Butterscotch Sauce

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