



Book your private BBQ!

Call our Events team on (091) 880242 to discuss and book your private BBQ Menu Options.



(091) 880 088

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- MENU -

BBQ Style Buffet

(Minimum numbers of 30 adults)

- Piri Piri Chicken Drumsticks
- Roast Vegetable Skewers and Smoked Tofu
- Gourmet Beef Burger
- Cajun spiced Marinated Fillet of salmon skewers
with Mango & Pineapple Chutney
- Cumberland Sausage
- Seasoned Chicken breast
- Tandoori Spiced chicken Skewers
- Tiger Prawn skewers Marinated in chilli, coriander and Lime

All served with a Selection of Dips and Breads.

Sides

- Red cabbage Slaw
- Lettuce, Tomato, Onion, cucumber and dressings
- Potato Wedges or Sweet Potato Chips
- Vegetable and Tomato Pasta Salad
- Roasted Mediterranean Vegetable couscous Salad,
Scented with Herbs and Spices
- Potato and Spring Onion Salad
- Rocket and Parmesan Salad
- Spiced Rice Salad
- Tomato, Buffalo Mozzarella and Basil Pesto Salad

CHOOSE 3 HOT OPTIONS & 2 SIDES €24 PP

CHOOSE 4 HOT OPTIONS & 3 SIDES €28 PP

CHOOSE 5 HOT OPTIONS & 4 SIDES €32 PP

Upgrade Your BBQ

- | | |
|-----------------------------|---------------|
| • Minute Steak | €7 Per Person |
| • Extra sides | €4 Per Person |
| • Dessert Platter | €6 Per Person |
| • House Cocktail on Arrival | €9 Per Person |
| • Prosecco on Arrival | €7 Per Person |
| • Bottled Beer on Arrival | €6 Per Person |

Lakeview Platters

(€16 Per Person)

- Crispy Buttermilk Chicken
- Panko coated Prawns – Thai Sweet Chilli Sauce
- Sticky BBQ Baby Pork Ribs
- Bruschetta, Buffalo Mozzarella Pearls, Pesto
- Spiced Louisiana Chicken Wings – Blue cheese mayo dressing

Substitute Platter Options

- Chips
- Wedges
- Onion rings
- Cocktail Sausages
- Vegetable Sausages
- Falafels
- Spring Rolls
- Goats Cheese and Red Onion Canape

Add Tea & Coffee for all your guests for an extra

€1.95 per person.

Pizzas

(€16 Per Pizza)

- Traditional Margherita
- Classic Pepperoni
- Chicken, Goats cheese, Red Onion

Our Ethos as a company is to support Irish farmers and procure from local Irish Producers as a priority. Purchase with confidence knowing that our meats are farm to fork traceable and supporting local, regional and Irish food producers and jobs.

