

#### BBQ Menu B

€45 per person

## SALADS

**BBQ Baby Potato Salad** 

spring onion, roast sweet corn, BBQ aioli, wholegrain mustard chives Allergens (3, 7, 10)

## Caesar Salad

baby gem, shaved mature parmesan, herb croutons, homemade dressing Allergens (1wheat, 3, 4, 7, 10)

### Ruby Coleslaw

red cabbage, shredded onion carrot fennel, and apple, mayonnaise Allergens (3, 7, 9, 10)

#### Heirloom Tomato Caprese Salad

toons bridge mozzarella, torn basil baby germ olives balsamic dressing Allergens (3, 7, 10, 12)

## Honey Roasted Butternut Chickpea and Quinoa Salad

baby leaves, tender stem broccoli, vegan feta cheese citrus dressing Allergens (10)

SIDES

Selection of Sauces Allergens (3, 4, 6, 7, 10, 11, 12) Sliced Red and Dubliner Cheddar

Allergens (7) Sliced Tomatoes

# Poppy Seed Brioche Buns

Allergens (1wheat, 3, 6, 7, 11)

**Butter and Chive Baked Jacket Potatoes** 

### Allergens (7)

Charred Corn and Mediterranean Vegetable Skewers

BBQ Smoked Mac and Cheese

Allergens (1wheat, 3, 7,9, 10)

# MAINS

Irish Black Angus Beef Burger Allergens (1wheat, 6, 12)

Cajun Spiced Chicken Drumsticks

Allergens (10)

Hereford 6OZ Charred Striploin Steak

Rack of BBQ Basted Baby Back Ribs

Allergens (10)

Beyond Meat Vegetarian Burgers

Allergens (6)

# DESSERTS

### Selection of Mini Desserts

raspberry cheesecake, granny smith apple crumble, baked chocolate cheesecake Allergens (1wheat, 3, 6, 7)

Allergens 1.Gluten, 2.Crustaceans, 3.Eggs, 4.Fish, 5.Peanuts, 6.Soya, 7.Dairy, 8.Nuts, 9.Celery, 10.Mustard, 11.Sesame, 12.SulphurDioxide, 13.Lupin, 14.Molluscs

All of our Beef is 100% Irish