

BBQ MENU

OPTION 1

FROM THE GRILL

McLoughlin's Beef Ribeye Burger, Smoked Apple Wood Cheddar, Brioche Bun (1a,4)

Chicken Thighs with Alabama White Sauce (7,8,12,13)

Toulouse Sausage with Grilled Onions & Mustard (1a,10,12,13)

Charred Sweet Potato with Chilli & Olive Relish, Cashew Ricotta (3c,13)

Toasted Brioche Rolls, Artisan Breads, House Sauces & Seasonal Accompaniments (1a,7,9,10,12,13)

SALAD TABLE

Hispi Cabbage & Spring Onion Salad with Grana Padano (4,13)

New Potato Salad with Red Onion, Capers, Parsley & Dill (7,12,13)

Quinoa & Wild Rice Salad with Green Beans, Almonds & Orange Vinaigrette (3a,7,12,13)

Mixed Baby Leaf Salad with Tomatoes, Radish, Cucumber & Avocado (13)

38.50 Per Person

OPTION 2

FROM THE GRILL

Kansas City Style BBQ Pork Belly Ribs (4,9,10,12,13)

Grilled Beef Featherblade with Chimichurri Sauce (13)

Chicken Thighs with Alabama White Sauce (7,8,12,13)

Prawn skewers with Miso Glaze & Shichimi Togarashi (5,10,11,13)

Charred Sweet Potato with Chilli & Olive Relish, Cashew Ricotta (3c,13)

Toasted Brioche Rolls, Artisan Breads, House Sauces & Seasonal Accompaniments (1a,7,9,10,12,13)

SALAD TABLE

Hispi Cabbaged & Spring Onion Salad with Grana Padano (4,13)

New Potato Salad with Red Onion, Capers, Parsley & Dill (7,12,13)

Quinoa & Wild Rice Salad with Green Beans, Almonds & Orange Vinaigrette (3a,7,12,13)

Mixed Baby Leaf Salad with Tomatoes, Radish, Cucumber & Avocado (13)

45 Per Person

BBQ MENU

PACKAGE ENHANCEMENTS

ARRIVAL SNACKS

Roasted Olives with Citrus & Rosemary
Leek, Mushroom & Comte Croquette with Aioli (1a, 4,7,12,13) VG
Caramelised Onion & Ardsallagh Goat Cheese Tartlets (4,7,13) GF/VG
Slow Roasted Heirloom Tomato Bruschetta with Ricotta, Basil & Olive Tapenade (1A,4,13) VG
15 Per Person

EXTRA SALADS / SIDES

Caprese Salad with Balsamic Vinaigrette & Pinenuts (3pine,4,12,13)
Pickled Cucumber Salad with Red onions & Dill (13)
Elotes-Grilled Corn on the Cob with Aioli & a Sprinkle of Ancho Chilli (4,7,12,13)
Beetroot & Peach salad with Feta, Pomegranate & Mint (4,13)
5 Each, Per Person

MINI SWEET TREATS

Assortment of Mini Macarons (3a,3f,4,7,10) GF, VG
Dark Chocolate Brownie with Dulce de Leche Mascarpone (1a,4,7,10) VG
Passionfruit Tarts with Caramelised Meringue and Pistachio (3f,4,7) GF, VG
Dark Chocolate Mousse with Morello Cherry and Toasted Coconut (13) VG,V
4 Each

SUMMER SPRITZ ON ARRIVAL

Welcome your guests in style with a refreshing summer spritz served on arrival

Assortment of Mini Macarons (3a,3f,4,7,10) GF, VG
Dark Chocolate Brownie with Dulce de Leche Mascarpone (1a,4,7,10) VG
Passionfruit Tarts with Caramelised Meringue and Pistachio (3f,4,7) GF, VG
Dark Chocolate Mousse with Morello Cherry and Toasted Coconut (13) VG,V
14 Each

ADD A LARGE BEER ESKY

Keep the drinks flowing with a Large Beer Esky add-on, stocked with your choice of beers and seltzers. Minimum order of 60 drinks.

Heineken Bottles 6.50	Whiplash Cans 6.90
Heineken Zero Bottles 6	Wicklow Wolf Cans 7.60
Moretti Bottles 6.90	West Coast Cooler Cans 7.50
Corona Bottles 6.50	White Claw Cans 7.50

Prefer to leave it to us? Let us take the stress out of planning with our curated drinks packages starting from €400 for a mix of 60 drinks to get the party started.

PLEASE NOTE THAT THERE IS A DISCRETIONARY 12.5% SERVICE CHARGE FOR PARTIES OF 6 OR MORE

Please advise us of any allergies before ordering.

ALLERGENS : 1 Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats), 2 Peanuts,
3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedonia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp),
6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin, V - Vegan, VG - vegetarian, GF - Gluten Free

All our Beef is 100% Irish Origin.