

# Barbeque Menu

### **Barbeque Mains**

Chicken Breast marinated with Red Onion and Basil Marinated Lamb Chops 5oz Striploin Steak with Chimichurri Sauce Marinated Salmon Cutlets

Marinated Spare Ribs

Farm House Pork Neck Steaks

Beef Burgers with Bacon, Caramelized Onions, Cheese, Pickled Cucumber and Tomato

Fresh Cod Filet with Garden Herbs in Tin Foil

Tim Jones Pork & Apple Sausages

Served with Home Made Soda Bread and Salted Butter

#### Side Dishes Choice of four

Corn on the Cob

Mexican Style Rice Salad with Chorizo

Baked Potato with Chive Crème Fraiche and Garlic Butter

Potato Bacon Salad

Classic Coleslaw and Carrot Apple Salad with Coriander

**Cucumber Mint Salad** 

Tomato Salad with Basil and Mozzarella and Toasted Pimento

Waldorf Salad

**Beetroot Salad** 

Mixed Salad Leaves, served with Yoghurt and House Dressing on the Side

Farm House Greek Salad, with Olives and Feta Cheese

#### **Additional Choices**

| Prawn Skewer two per person | €4.00 |
|-----------------------------|-------|
| Lobster Tail, ½ per person  | €9.50 |

Minimum numbers 30



## **Desserts**

Choose one of the below individual desserts

Extra Charge for each additional Dessert €3.00 per Person

Dark Chocolate Mousse with Forest Fruit Compote and Vanilla Sauce

Strawberry Pavlova

Fresh Fruit Salad marinated with Mint and Mango

Sorbet Tiramisu with Fresh Raspberries Apple

Strudel and Vanilla Sauce

Apple Crumble with Rhubarb Ice Cream

Poached Pear with Dark Chocolate Mousse and Strawberry Sauce

Passion Fruit Crème Brulee

(Individually Plated, can be served from Vendor Tray or/and Buffet Style)