



# LYRATH ESTATE

## BBQ's at Lyrath Estate

Choose 3 grill options and 3 salads €30

Choose 4 grill options and 4 salads €34

Choose 5 grill options and 5 salads €38

Min party size 60 guests

### From the Grill

Grilled 6 oz Angus beef burger with tomato relish

Handmade pork or beef sausages with red onion jam

Tandoori chicken with raita

Lamb kofta with hummus

Hake with sumac and caper butter

Boneless pork chop with warm apple and apricot chutney

Grilled halloumi with guacamole

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Vegetable skewers with peri spice | mango and apple chutney

Grilled 6 oz lamb burgers with harissa yogurt

Jamaican jerk chicken with mango and apple chutney

Cajun chicken breast with tomato and chilli salsa

Chicken skewers with satay sauce

Minute steak with mushroom sauce

Beer can chicken with harissa mayonnaise

Chick pea burger with tahini dressing

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### All served with

Jacket potatoes with sour cream

Baby corn Cobbett's with chilli and lime butter

### Salads

Quinoa with roast Mediterranean vegetables

Pasta, chorizo, cherry tomatoes, olives, spinach with Italian dressing

Garden salad with house dressing

Baby beetroot, baby mozzarella and toasted almonds

Crispy Thai noodle salad with nam jim dressing

Creamy herb coleslaw

Baby potato salad, fresh thyme, chorizo and pommery mustard dressing

Creamy potato salad with spring onion and mayo

Cobb salad, cos lettuce, ham, chicken, avocado and creamy buttermilk dressing

Traditional Greek salad, cucumber, pepper, black olives, plum tomato and evoo



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## Extras

Antipasto platter, selection of cold meats, olives, marinated vegetables, bread sticks and dips	€8pp
Irish cheese platter, selection of three cheeses, muscatels, crackers and quince jelly	€8pp
Fresh salmon with dill and lemon yogurt	€8pp
Grilled lamb cutlets with dukkah	€10pp
Angus Sirloin steak with field mushrooms	€10pp
Hereford Fillet steak with cafe de paris	€18pp
Whole langoustines with chilli and lime butter	€30pp
Lobster with garlic and herb butter	€40pp

## Dessert

Homemade cheesecake with fruit compote	€5pp
Apple bakewell tart with crème anglaise	€5pp
Profiteroles with rich chocolate sauce	€5pp
Tiramisu with mascarpone cream	€5pp
Freshly brewed tea & coffee	€3pp