



# LYRATH ESTATE

## Sample BBQ Menu

Choose 3 grill options and 3 salads €35 Choose 4 grill options  
and 4 salads €39 Choose 5 grill options and 5 salads €44  
(Minimum numbers of 50 guests apply)

### From the Grill

- Grilled 6 oz Angus beef burger** with tomato relish
- Grilled 6 oz lamb burgers** with harissa yogurt
- Handmade pork or beef sausages** with red onion jam
- Jamaican jerk chicken** with mango and apple chutney
- Tandoori chicken** with raita
- Cajun chicken breast** with tomato and chilli salsa
- Lamb kofta** with hummus
- Chicken skewers** with satay sauce
- Hake with** sumac and caper butter
- Minute steak\*** with mushroom sauce (\*supplement fee may apply)
- Boneless pork chop** with warm apple and apricot chutney
- Beer can chicken** with harissa mayonnaise
- Grilled halloumi** with guacamole
- Chick pea burger** with tahini dressing
- Vegetable skewers** with peri spice | mango and apple chutney

### 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

### All served with

**Jacket potatoes** with sour cream and **Baby corn cobbettes** with chilli and lime butter

### 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

### Desserts €10

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