

BBQ MENU

FROM THE GRILL

BBQ Deboned Chicken Thigh infused in Garlic, Lemon & Glazed with Maple Syrup.

9oz Irish Farmed Beef Burger.

Gourmet Pork & Leek Sausage finished with a Guinness Glaze & Caramelised Red Onion.

 (Vegan option on request only)

SIDES

Garlic and Thyme Roasted New Baby Potato Skewer.

Warm Mexican Corn Salad finished with Crumbled Feta Cheese.

Selection of Dressing, Dip's, Bacon Bits & Grated Cheddar Cheese.

Fresh Summer Salad (Vegan Coleslaw topped with Roasted Pine Nuts. Crispy Baby Cos Leaves Topped with Micro Greens. Pasta Salad with Roasted Chickpea, Sundried Tomato, and Italian Olive).

ALL THE ABOVE FOR €39.95PP

OPTIONAL ADD ONS

CHOOSE ONE €10PP

Sticky TK Lemonade BBQ Pork Ribs.

Vegan Meatloaf Stuffed Peppers with Plant-based Meat & Tomato Relish.

6oz Irish Grass-Fed Sirloin Steak.

Lemon infused Salmon en Papillote.

Roasted Capsicum Stuffed with Relish & Goats' Cheese.

DESSERT ADD ONS

CHOOSE ONE €9PP

Selection of Chef's choice Individual Desserts.

Mini Trio of Desserts (Baileys Cheesecake, Banoffee Pie, Lemon Meringue Tart).

Fruit Salad with Fresh Season Berries & Chocolate covered Profiteroles.



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