



the gourmet bbq menu

Salads - select 3 items

- Panzanella (Tuscan bread and tomato salad).
- Thai vermicelli noodle salad of peppers, carrots and coriander, mint and lime dressing.
- Macaroni salad with sweet corn, peas, tomatoes and red onions, herb dressing.
- Castle Caesar salad with egg, bacon, croutons & creamy Caesar dressing.
- Organic quinoa, feta and pomegranate salad.
- Potato and radish salad, buttermilk dressing and watercress.



Meats - select 3 items

- 100% prime Irish beef burger.
- Organic Wicklow lamb burger with ras el hanout spices.
- Selection of grilled sausages (pork & leek, garlic & chive and chilli & jalapeño) served with a pepper, onion & saffron ragout.
- Spicy lamb koftas, mint and tomato salsa with a lemon and yoghurt dressing.
- Slow cooked beef brisket, smoky barbeque sauce and pickled onions.
- Tandori marinated chicken drumsticks and thighs, onion tomato and green chilli dressing.
- Teriyaki organic Irish salmon, with spring onions and baby pak choi.
- Cajun spiced sword fish with grilled lemons.
- Asian flavoured sea bass en papillote (in a parcel).
- Stuffed Portobello mushrooms with smoked cheddar and tarragon.



Side Dishes - Select 1 item

- Grilled corn on the cob with smoked paprika butter.
- Garlic and rosemary potato wedges.
- Balsamic and honey glazed Dutch onions.



Sweet Endings - (supplement €4 pp)

- Pineapple upside down cake with lime and chilli crème fraiche.
- Oreo cheesecakes.
- Summer berry meringues.



- Chilled Glasses of Prosecco @ €7 pp
- Summer Punch @ €5 pp
- Buckets of Ice Cold Beers @ €20 (5 bottles)
- Jugs of Pimms Cocktail @ €5 pp

€29 per person



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CLONTARF CASTLE
HOTEL