



# The Gourmet Kitchen

## Barbecue Feast Menu.

### Meat / Veg Mains

- Flame Grilled 28 Day Dry Aged Sirloin Steak with a selection of Sauces.
- Herb-marinated Char-grilled Chicken Breasts with Green Goddess Dressing.
- Roast Porchetta (Boned and rolled loin and belly of pork) with Pickled Fennel and Apple Sauce.
- Dry Aged Sirloin Steak Sandwich with Rocket, Red onion, Parmesan and a choice of Sauce.
- Char-grilled Prawns with Romanesco Sauce on toasted Sourdough.
- Halloumi Fries with Pineapple & Basil Salsa and Spicy Mayo.
- Sweetcorn and Spring Onion Fritters with Parmesan Creme Fraiche, Wafer-thin Green & Red Chillies and Coriander.
- Beetroot Risotto with Horseradish Crisps and Micro Basil.
- Mediterranean Veg Kebabs with Salsa Verde.
- Sticky Asian Chicken Wings with Pickled Cucumber Ribbons.
- Luxury Pork & Chive and Toulouse Sausages with Caramelised Onions.
- Lamb, Red Onion and Courgette Kebabs with a Green Goddess Dressing.

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## Barbecue Feast Menu.

### Burger Menu (All served on fresh Brioche Buns)

- 6oz Dry Aged Beef Burger with American or Blue Cheese, Pickles, Tomato, Thyme and Onion Mayo, Mustard and Ketchup.
- Slow-cooked Dry-aged Beef with Bacon, Tomato, Shredded Iceberg Lettuce, American Cheese and Pickles.
- Gently Spiced Lamb Burger with Rosemary and Lime Mayo, Balsamic-Red Onions and Rocket.
- Barbecue Pulled Pork with Signature slaw and House Pickles
- Mushroom Burger with Garlic Mayo, Blue Cheese, Red Onion and Rocket.
- Slow-cooked Dry-aged Beef in Guinness with Pickled Carrots, Horseradish Cream and Cos Lettuce.



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### Salads

- Spiced Giant Couscous, Tomato, Pomegranate and Mint.
- Wilted Greens with Apple, Crispy Garlic and Lime Dressing.
- Caprese Salad with Toonsbridge Fior Di Latte Mozzarella.
- Tomato and Feta with Green Goddess Dressing.
- Rocket and Parmesan with Balsamic Dressing.
- Miso & Soy Aubergine and Mushrooms with Barley and Kimchi.
- Puy Lentils with Blue Cheese and Seasonal Fruit.
- Green Salad with House Mustard Dressing.
- Black and Yellow Cauliflower with Barley, Coconut and Currants.
- Toonsbridge Mozzarella, Tomato and Basil.
- Barbecued Sweetcorn and Scallions Mixed Rice and Smoked Paprika Dressing.
- Chorizo, Preserved Lemon, Basil and Orzo.

### Hot Sides

- Classic Skinny Chips with a range of Sauces.
- Summer Greens with Basil and Chilli.
- Roasted Mediterranean Vegetables.
- Charred Corn with Parmesan and Hot Sauce.
- Home Fries with Crispy Garlic and Dill Yoghurt Dressing

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