

THE
RESERVE
AT KILLASHEE

Barbeque Options

Option 1:

Guests can bring own meats to cook themselves on the BBQ and Killashee to supply 3 salads and condiments @ €20.00 per person

Salads & Condiments:

- Broccoli, feta, cherry tomato salad and balsamic dressing (4,7,10)
- Sweet potato, pomegranate, walnuts, red onion and rocket salad, shallot vinaigrette (4,7)
- Roast beetroot, Fennel, orange, sourdough and blue cheese dressing (1,3W, 4,7,10,)
- Burger Buns
- Cheese for burgers
- Condiments such as Mayo, Ketchup etc

Option 2:

Killashee can supply full BBQ and Chef to cook food on the BBQ – please see BBQ menus attached from €50.00

Option 3:

Guests are welcome to use the BBQ in the Reserve and provide all their own food. Just to note that the only cooking facilities is the BBQ.

1) Eggs 2) Molluscs 3) Gluten 4) Sulphur Dioxide 5) Celery 6) Sesame Seeds 7) Mustard 8) Crustaceans 9) Lupin 10) Milk 11) Nuts 12) Soybeans 13) Peanut 14) Fish V) Vegetarian Option C) Coeliac Option

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Barbeque Menu

Build your own burger station Burger bun, cheese, tomato relish, dill pickles, tomato, lettuce, selection of sauces (1,3,4,7,10)

Spiced chicken drumstick, Louisiana hot sauce (4) Marinated pork fillet skewer, BBQ sauce (4,7)

Gourmet jumbo grilled sausages (3,4,7,10)

Grilled fillet of seabream, tomato, caper and lemon salsa (14)

Selection of grilled flatbread, sourdough and dips (3,4,6,10)

Selection of Salads

Dessert: Selection of ice cream sundaes (1,3,10,11,)

Followed by Freshly Brewed Tea & Coffee

€50 per person

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