

BUFFET MENU

Please choose two Main courses, one Salad and one Dessert

25 PEOPLE MINIMUM

SALADS

CAESAR SALAD

Baby gem lettuce with parmesan, croutons, smoked bacon lardons, Caesar dressing

CAPRESE SALAD

Sliced beef tomato, buffalo mozzarella, rocket and basil pesto

SUPERFOOD SALAD

Roast sweet potato, corn, spring onion, quinoa and mint with French dressing

MAINS

BEEF STROGANOFF

Succulent julienne of beef with smoked paprika, gherkins and onions served with champ mash with seasonal vegetables

VEGETARIAN STROGANOFF

Courgette and mushroom stroganoff with smoked paprika and onion served with champ mash and seasonal vegetables

THAI GREEN CHICKEN CURRY

Fragrant green curry with coconut, green chilli, ginger and lemongrass served with basmati rice and prawn crackers

THAI GREEN VEGETABLE CURRY

Fragrant green curry with coconut, green chilli, ginger and lemongrass served with basmati rice and prawn crackers

BEEF BOURGUIGNON

Braised beef strips with red wine, mushroom and smoked bacon, served with mashed potato and rosemary roast carrots

PEARL BARELY RISOTTO

Slow cooked pearl barley with roast red pepper and spinach, topped with parmesan cheese served with tenderstem broccoli

€36 per person



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MAINS

GRILLED SALMON

with a dill, white wine and spinach sauce served with minted baby potato and seasonal vegetables

BASOUE CHICKEN

Spanish style chicken with chorizo, red peppers and spring onion served with sauté potato and fine beans

DESSERTS

RASPBERRY AND WHITE CHOCOLATE MERINGUE ROULADE
APPLE AND BERRY CRUMBLE
CHOCOLATE ROULADE

ADDITIONAL ITEMS (Additional Supplement €4 per person per item)

ROAST BUTTERNUT SQUASH AND SAGE SOUP BROCCOLI AND CAULIFLOWER SOUP TOMATO AND BASIL SOUP

€36 per person