



# BUFFET MENU

## SALADS

*Choice of three salads*

**Five leaf salad** with French dressing

**Tomato, basil and cucumber salad**

**Roast Broccoli Salad** with cherry tomatoes and dill dressing

**Roast vegetable and pasta salad** with with basil pesto

**Rustic Potato Salad** with red onion and mustard

**Couscous Salad** with Moroccan Spices

## MAINS

*Choice of two main courses, served with Pilaf rice*

**Beef Stroganoff** succulent beef strips with smoked paprika, gherkins and onions

**Beef Bourguignon** braised beef in Burgundy wine with button mushroom, pearl onion and bacon lardons

**Green Thai Chicken Curry** Fragrant green curry with coconut, green chili, ginger and lemon grass

**Chicken, tarragon and wild mushroom** Wine cream sauce with wild mushrooms and fragrant tarragon

**Spanish Basque Chicken** marinated chicken and chorizo with roast red peppers and spring onion

**Chardonnay Poached Salmon** Darné of salmon with fresh dill & parsley, spinach & chardonnay cream

*Choose one vegetarian option:*

**Thai Vegetable Curry** with Chickpea

**Pearl Barley Risotto** with watercress, asparagus and Pecorino cheese

**Roast red pepper and courgette Lasagne**



UCD CONFERENCE  
AND EVENTS

# BUFFET MENU

## DESSERT

*Choice of one dessert*

**Raspberry Meringue Roulade**

**Pear and Almond Tart with Crème Anglaise**

**Lemon Meringue Roulade**

## ADDITIONAL

**Honey roast root vegetables**

**Rosemary and rock salt roast potato**

**Champ Mash**

**Chef's sauté potato with house rub and red onion**

**Selection of bread rolls with butter**

**Garlic and coriander naan bread**

*Additional items supplement of €4.00*

FRESHLY BREWED TEA AND COFFEE | €30 PER PERSON | MINIMUM OF 25 PEOPLE

