



## *Fork Buffet Menus 2009*

### *Buffet Dishes*

#### *Beef Stroganoff*

*Flavoured with Smoked Paprika, Turmeric Rice*

#### *Green Thai Chicken Curry*

*With Basmati Rice*

#### *Fried Pork Strips*

*With Vegetable Strips, Sweet Chilli Sauce & Noodles*

#### *Farfelle Pasta*

*Bound in Smoked Salmon & Leek Cream, finished with Paprika*

#### *Battered Chicken Balls*

*With Hong Kong style Sweet and Sour Sauce & Fried Rice*

#### *Beef, Guinness & Root Vegetable Casserole*

*With Spring Onion Mash*

#### *Grilled Breast of Chicken*

*Wrapped In Bacon with a Cream Leek Sauce*

#### *Roast Peppers*

*Stuffed with Pumpkin & Basil Risotto with Sun Dried Tomato Cream*

### *Accompanying Salads*

*New Potato Salad with Spring Onions*

*Classic Caesar Salad with Parmesan & Croutons*

*Creamy bound Coleslaw with Soya Sauce Dressing*

*Fussili Pasta with Semi Dried Tomato, Red Onion & Oregano Dressing*

*Chefs Tossed Salad with Mixed Baby Leaves*

*Herbed Couscous with Roasted Peppers*

*Asian Noodle Salad with Sesame Dressing*

*Greek Salad Feta Cheese & Olives*

*Waldorf Salad with Walnuts, Apple & Celery Chunks*

*All Buffets are served with a selection of Dressings & Warm Bread Rolls*



### ***Desserts***

*Warm Chocolate Brownie, Chocolate Sauce, Vanilla Ice Cream  
Banoffi Tart, Butterscotch Sauce & Chocolate Shavings  
Strawberry Tart, Whipped Cream, Strawberry Coulis  
Warm Dutch Apple Pie with Vanilla Cream & Berry Compote  
Chefs Selection of Assiettes with a Duo of Fruit Coulis  
Chefs Daily Selection of Desserts served from the Buffet*

### ***Pricing***

<i>1 Main Course, 3 Salads and 1 Dessert &amp; Tea/Coffee</i>	<i>€29.00</i>
<i>2 Main Courses, 3 Salads and 1 Dessert &amp; Tea/Coffee</i>	<i>€35.00</i>
<i>3 Main Courses, 3 Salads and 1 Dessert &amp; Tea/Coffee</i>	<i>€40.00</i>