



Buffet Menu 2019

Thai Red Chicken Curry

Infused with lemongrass, ginger & chili, served with dressed rice

Supreme of Irish Chicken Bordelaise

Smoked bacon, mushroom, baby onion & rosemary sauté potato

Slow Cooked Irish Beef Goulash

Smoked paprika jus & roast root vegetables

24 Hour Cooked Irish Beef Featherblade

Braising jus & crisp red cabbage slaw

Tender Pork Belly

Slow braised, glazed apples & classic Caesar salad

Baked Fillet of Sustainable Haddock

Mussel & clam chowder sauce & sun-dried tomato mash

Roast Pave of Salmon

Shaved fennel apple, lemon, parsley & pink grapefruit dressing

Vegetarian Buffet Menu

Pumpkin & Chickpea Curry

Mango relish & apricot couscous

Filled Mushroom Milanese

Grilled eggplant & parmesan

Salads

Rustic Caesar Salad

Roast Salt, Pepper & Garlic

Tomato, Kalamata Olive, Cucumber Caponta

Roast Celeriac & Pea Waldorf

House Coleslaw

Swiss Potato Salad

Pasta A Olio

Dessert

Baked Vanilla Cheesecake

French Lemon Tart

Apple & Berry Crumble

Chocolate Indulgence Mousse

Pear & Almond Tart

1 Main Course	2 Salads	1 Dessert	Tea & Coffee	€27.95 per person
2 Main Courses	2 Salads	1 Dessert	Tea & Coffee	€32.95 per person
3 Main Courses	2 Salads	1 Dessert	Tea & Coffee	€36.95 per person