



## Buffet Menu Options 2020

### Salads

- Red Onion, Cucumber, Plum Tomato, Honey Mustard Dressing ( 13 )**
- Blue Cheese, Broccoli And Toasted Almonds ( 7, 5 )**
- Balsamic Root Vegetable Salad**
- Baby Potato With Lemon Pesto ( 7, 5 – Pine Nuts )**
- Cos Salad, Chorizo, Focaccia Croutons, French Vinaigrette ( 13, 6, Wheat )**
- Penne Pasta, Basil And Tomato Tapenade ( 6, Wheat, 9 )**
- Red Pepper Hummus, Pita Bread ( 5, 13, 6, Wheat )**

### Main Courses

- 100% Irish Beef Bourguignon ( 13, 9, 12 )**  
*Bacon Lardons, Pearl Onion*
- 100% Irish Beef And Guinness Stew ( 13, 12, 6, Wheat )**
- Green Thai Chicken Curry ( 12, 13, 9, 7 )**
- Parmesan And Herb Crusted Chicken Fillet ( 7, 6 )**
  - Roast Salmon Fillet ( 3, 12 )**  
*With Shaved Fennel*
  - Baked Haddock ( 3, 6, 7, 9 )**  
*With Potato And Corn Chowder*
  - Braised Pork Belly ( 12, 13, 9 )**  
*With Mint Jus*
- Pumpkin And Chickpea Curry ( 13 )**
- Wild Mushroom, Spinach And Feta Cheese Wellington ( 6, 7, 11 )**



## Accompaniments

Creamed Potato ( 7 )  
Steamed Rice ( 6 )  
Garlic Roasted Baby Potatoes ( 6, 7 )  
Sweet Potato And Carrot Mash ( 6, 7 )  
Mediterranean Vegetables ( 7 )  
Roasted Root Vegetables ( 7 )

## Dessert

Lemon Meringue Pie ( 11, 7 )  
Raspberry Cheesecake( 7, 11, 6 )  
Apple And Berry Crumble ( 7, 6, 11 )  
Opera Cake ( 6, Wheat, 7, 11 )  
White Forest Gateaux ( 6, 7 )

1 Main Courses, 2 Salads, 1 Accompaniments, 1 Dessert & Tea & Coffee	€29.95 per person
2 Main Courses, 2 Salads, 1 Accompaniments, 1 Dessert & Tea & Coffee	€35.95 per person
3 Main Courses, 2 Salads, 1 Accompaniments, 1 Dessert & Tea & Coffee	€39.95 per person

### Key to Allergens:

1 & 2. Shellfish 3. Fish 4. Peanuts  
5. Nuts 6. Gluten 7. Milk  
8. Soya 9. Sulphur Dioxide 10. Sesame Seeds  
11. Eggs 12. Celery & Celeriac 13. Mustard  
14. Lupin