



Buffet Menu Options 2022

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	€32.95 per person
2 Main Courses, 2 Salads, 1 Accompaniments, 1 Dessert & Tea & Coffee	€38.95 per person
3 Main Courses, 2 Salads, 1 Accompaniments, 1 Dessert & Tea & Coffee	€42.95 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