



## Lunch and Dinner Buffet Menu

### Salad Selection – choose 1

Classic Salad Niciose, Confit Tuna, Potato, Cherry Tomato, Green Beans, Olives and French Vinaigrette (2,4,6,9,11,)

Chickpeas and Roasted Vegetable Provencal, French Dressing (4,11)

Potato Salad with Chive/Spring Onion (2,4,6,11)

Vine Plum Tomato, Roasted Pine Nuts, Pickled Slivers of Red Onion, Herbs and Olive Oil (4,11)

Caramelised Apple and Black Pudding, Watercress and Walnut Salad (2,4,5,10wheat,11)

### Main Course Selection – choose 2

Red Thai Chicken Curry with Lime Leaf  
Basmati Rice, With Coconut and Lemon Grass (2,4,9,12)

Teriyaki Salmon and Mixed Mushrooms & Singapore Fried Vermicelli  
Noodles with Pak Choi (2,4,7,8,9,)

Roast Breast of Irish Corn Fed Chicken Smoked Bacon and Onion Jus with  
Crushed Sweet Potato (2,4,12)

Lamb Tagine with Dates, Apricots & Baby Potatoes (2,4,12)

Chickpea and Courgette Casserole Vegetarian & Vegan  
(4,11,12)

Gnocchi, Butternut Squash, Sun-Blushed Tomatoes and Pesto Dressing  
(2,4,6,10wheat,12)

Beef Stroganoff with Basmati Rice (2,4,6,12)



**Dessert Selection – choose 1**

White Chocolate and Baileys Cheesecake (2,4,6,5, 10wheat)

Fresh Fruit Pavlova (2,6)

Dark Chocolate Brownie (2,4,5,6,10wheat)

Profiteroles Filled with Cream (2,4,6,10wheat)

Apple Crumble and Caramel Custard (2,4,6,10 wheat)

Served with Freshly Brewed Tea & Coffee  
(Vegan Desserts available upon request)

**€37.50 per person – inclusive of Bread Rolls, House Salad and Dressing**

Add one extra salad €5

Add one extra main course option €8.50

**Please note:**

The above menus are available for a minimum of 25 people

Please be aware that as our menu is dictated by seasonality and availability some menu items & ingredients could be subject to change.

1 Peanuts	2 Dairy	3 shellfish	4 Sulphites	5 Nuts
6 Eggs	7 Soy	8 Sesame	9 Fish	10 Gluten
11 Mustard	12 Celery	13 Molluscs	14 Lupin	