

# Buffet Menu

## Packages

### Main Course

#### Chicken Curry

With tomato, coconut & a blend of spices, served with basmati rice

#### Italian Meatballs

Served in tomato & basil sauce

#### Honey & Ginger Beef Stir Fry

With hoisin sauce, served with basmati rice

#### Baked Fillet of Hake

With plum tomato, smoked garlic, coriander & spring onion salsa

#### Shredded Sweet & Sour Chicken

With mixed peppers & white onion, served with basmati rice

#### Slow Roasted Pork Loin

With wholegrain mustard & tarragon cream sauce

#### Italian Style Beef Lasagne

#### Baked Fillet of Hake

With caper, chilli & parsley emulsion

#### Beef Stroganoff

With sour cream, gherkins, onion & mushroom

#### Seared Fillet of Hake

With mushroom, white beans, chorizo & tomato cream

#### Butter Chicken

With natural yogurt, cashew nuts & a blend of mild spices

#### Paupiettes of Lemon Sole

With white wine, lemon & dill cream reduction

### Vegetarian Main Course

#### Garlic & Thyme Roasted Aubergine

Ratatouille, orzo pasta, grana padano

(Grana padano can be substituted to vegan cheese to make vegan & vegetarian)

#### Vegetarian Tagine

Butternut squash, sweet potato, green beans, chickpeas, dried apricots, Moroccan spices & toasted almonds

(Vegan) (GF)

#### Chickpea & Baby Spinach Curry

Tomato, coconut & a blend of mild spices

(Vegan) (GF)

#### Vegetable Lasagne

#### Potato Selection

##### Baked Potatoes

With rosemary & garlic

##### Baby Potatoes

With sweet paprika & garlic salt

##### Roasted Potatoes

With garlic & thyme

##### Baby Potatoes

With sea salt, butter & parsley

##### Mashed Potato

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### Salad Selection

#### Greek Feta Salad

With olives, cucumber, pickled onion, capsicum, baby leaf & red wine vinaigrette

#### Balsamic Marinated Plum Tomato Salad

With baby mozzarella & peppered rocket

#### Julienne Apple Salad

With red grapes, roasted walnuts, shaved celery & citrus mayonnaise

#### Kale & Lemon Salad

With parmesan cheese, garlic, cherry tomato, fennel & sunflower seeds

#### Superfood Salad

With bulgar wheat, quinoa, feta cheese & pumpkin seeds

#### Watercress & Petit Poi's Salad

With broad beans, tender stem broccoli, quinoa & blue poppy seeds

#### Caesar Salad

With cos lettuce, parmesan, herb croutons & caesar dressing

#### Feta Salad

With watermelon, olive, carrots, spinach, & chia seeds

#### Cobb Salad

With baby gem, avocado, bacon, tomato, boiled egg & honey mustard dressing

#### Beetroot Salad

With pickle red onion, butternut squash, mixed leaf, coconut & hazelnuts

#### Cous Cous Salad

With onion, peppers, cucumber & cilantro

#### Stilton & Apple Salad

With walnut, seasonal leaf & pumpkin seeds

### Dessert

#### Victoria Sponge

#### Red Velvet Cake

#### Orange Chocolate Cheesecake

#### Carrot Cake

#### Chocolate Fudge Gateaux

#### Lemon Citrus Tart

# Buffet Menu Packages

## Pricing

### Lunch

Two hot main dishes, one potato, two salads  
€25.00 per person

Two hot main dishes, one potato, two salads, dessert  
€30.00 per person

### Dinner

Two hot main dishes, one potato, two salads  
€30.00 per person

Two hot main dishes, one potato, two salads, dessert  
€35.00 per person

\*All served with a selection of breads and tea / coffee