

Corporate Buffet Menu

To Start

Chef's choice soup of the day served with bread rolls (1.7.13)

OR

selection of bruschetta, cream cheese smoke salmon, mozzarella, cherry tomato and red onion, olive tapenade and parma ham with balsamic glaze dressing (1.2.4.5.7.9.13)

Mains

Slow roasted sirloin of beef coated with a red wine and wild thyme peppercorn Jus (1.9.13.14)

OR

Irish chicken supreme coated in a wild mushroom & white wine sauce (1.7.13.14)

OR

Poached fillet of hake, black tiger prawns with cherry tomatoes, basil pesto & fresh herbs slow roasted tomato casserole (3.5.10.11.13) (mixed nuts)

Vegan option available on the Day

**All above dishes are served with roasted Vegetables and potato*

Something Sweet

Selection of mini dessert and petit fours (2.4.7.10.13.14) (Hazelnut) (Durum. Wheat flour)

To Finish

Freshly brewed Bewley's tea and coffee.

€59PP

Food Allergens

1. Celery 2. Cereals containing gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk 8. Molluscs
9. Mustard 10. Nut 11. Peanuts. 12. Sesame Seed 13. Soya 14. Sulphur Dioxide & Sulphites