



Sample Function Buffet Menu

Soup & Salads

- Chef's Choice Soup of the day served with bread rolls (1.7.13)
- Cabbage and Carrot Slaw coated in a cracked pepper mayonnaise (4.9.13)
- Spicy Peanut Noodles (2.4.11.13) (wheat flour, peanut)
- Sundried Tomato and Pesto Potato Salad (10.11.13) (mixed nut)
- Moroccan Style Cous Cous (1.2.13.14) (durum)
- Mixed Greens, Cherry Tomato, Cucumber & Feta Salad with pesto dressing (10.11.13) (mixed nut)
- Rocket, Blueberry & Feta Salad with lemon dressing (13)
- Roasted Corn & Tandoori Chickpea with cherry tomato salad (2.13) (semolina)
- Cos Leaves with lemon oil and fresh parmesan (7.13)
- Crispy Bacon Salad with seasonal leaves balsamic yoghurt dressing (7.13)
- Seasonal Leaves with herb dressing & Parmesan shavings (7.13)

Mains

Beef Dishes

- Beef Bourguignonne cooked in red wine, onions & button mushroom (1.9.13.14)
- Wild Mushroom and Red Pepper Stroganoff
- Roasted Top Rib of Beef coated with a red wine and wild thyme Jus (1.9.13.14)
- Beef Lasagne (1.2.4.7.9.13.14) (semolina)

Lamb Dishes

- Moroccan Lamb Tagine with roasted almonds and apricots (1.10.13) (almond)
- Slow Roasted Leg of Lamb with rosemary jus (13.14)
- Braised Lamb Shanks (€5 supplement) (1.9.13.14)

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



Chicken Dishes

- Pan-fried Fillet of Chicken with chasseur sauce (1.13.14)
- Fillet of Chicken coated in a wild mushroom & white wine sauce (1.7.13.14)
- Roasted Halved Chicken with garlic herb paste (€2 supplement) (13)
- Crispy Breaded Fillet of Chicken topped with garlic butter (2.7.13) (semolina, durum, wheat flour)
- Chicken Curry scented with lemongrass & coconut milk & coriander (1.13)
- Chicken & Leek Casserole (1.7.13)

Pork Dishes

- Roasted Loin of Pork with apple and thyme jus (1.13.14)
- Baked Gammon with whole mustard cream sauce (1.7.9.13)
- Pork Shoulder with pineapple & sweet pepper sauce (1.13)

Vegetarian Dishes

- Spinach and Ricotta Lasagne (2.4.7.13) (semolina)
- Dry Cauliflower Curry with ginger (13)
- Tandoori Chickpea Curry (1.2.13) (semolina)
- Spinach and Ricotta with roasted butternut squash and red onion cream (4.7.13)
- Penne Pasta with cherry tomatoes, rocket pesto topped with flaked almonds (4.7.10.11.13) (mixed nut)

Fish Dishes

- Penne Pasta coated in Creamy Sauce with squid, mussels, prawns, salmon & white fish (1.2.3.4.5.7.8.13.14) (semolina)
- Poached Fillet of Hake with cherry tomatoes, basil pesto & fresh herbs (5.10.11.13) (mixed nuts)
- Smoked Cod coated with fresh flat leaf parsley and mustard sauce (5.7.9.13)
- Baked Fillet of Salmon in a seafood cream (€4 supplement) (1.3.5.7.8.13.14)

**All of the above dishes served with either Rice, Roasted Baby Potatoes or Creamy Mash Potatoes*

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Something Sweet

Selection of Cream Buns
Selection of Donuts
Selection of Mini Desserts
Selection of Fresh Fruit
Fruit Salad
Chocolate Profiteroles
Apple Pie with Fresh Cream
Ferrero Roche Cheesecake (€2 Supplement)

Prices

2 Starters + 2 Main Courses + 2 Desserts €26.95 per person
3 Starters + 3 Main Courses + 3 Desserts €32.95 per person

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