

BUFFET MENU

Please choose two main courses and two salads from the following options

We provide a vegetarian option for 10% of the final numbers

Tea and coffee included

Buffet Menu: €32 per person

MAIN COURSES

Slow cooked lamb shank, harissa broth with herb couscous



Classic navarin of lamb, parsnip, carrot and leek with long grain rice



Organic salmon fillet, roast cherry tomato, fine beans, penne pasta



Roast fillet of chicken, sourdough bread panzanella, anchovies, new potatoes



Roast organic banger sausages and creamy mash, confit onions with grain mustard jus



Slow roast shoulder of lamb, spinach and lemon, purple broccoli with crushed potatoes



Spinach and broccoli pie with goats cheese



Spring roll of grated carrot, fine glass noodles, pumpkin purée, raisin and pickled ginger



Beef bourguignon, lardons and baby onions, creamy mash



Roast pork chops, root vegetables, caramelised apple and cider jus, Parmantier potatoes



Mixed herbs and grain mustard crusted cod fillet, leek velouté sauce with rice



Prime Irish beef striploin, caramelised shallots, Lyonnaise potatoes



Confit potatoes with flat cap mushrooms, wrapped in pancake, chive cream sauce



Ricotta and spinach cannelloni, fried sage, glazed parmesan cream



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SALADS

Plum tomato, basil and feta with mixed olives



Couscous salad with roast mediterranean vegetables, peas and mint, olive oil dressing



Cannellini bean salad with sherry vinegar and tomato, flat leaf parsley dressing



Greek style cucumber and feta



Grated carrot with hard boiled egg, raisin and spring onions, candied pumpkin seeds



Grilled aubergine with peppers and red onions, cherry tomato and rocket leaves



Mixed leaves with balsamic and parmesan shavings



Cucumber and poppy seed salad with chilli, coriander and rice wine vinegar dressing



Broccoli, shallots and hazelnuts with goats cheese and cherry tomatoes



Fine glass noodle salad, chilli, spring onion and vegetables, ginger dressing



SELECTION OF TEAS AND COFFEE
