

Buffet Menu

Starters

SMOKED TROUT PATE

crispy sour dough, pickled cucumber, caper berry, horseradish cream (g,f,sp,mk,@)

CLASSIC CAESAR SALAD

bacon lardons, garlic croutons, gem lettuce, shaved parmesan (g,ss,sp,mk,@)

DUCK LEG CROQUETTE

confit duck, panko crumb, spinach, chilli and orange syrup (g,ss,sp,mk)

BAKED BEETROOT SALAD

goats cheese curd, candied pecans, baby rocket leaf (sp,mk,©)

HAM HOCK TERRINE

crunchy rye bread, pickled beetroot aioli (g,©)

Mains

BALTI CHICKEN CURRY

lemongrass, ginger, coconut milk, coriander, chicken, cardamon infused rice, poppadom (md,ss,mk,@)

BEEF STROGANOFF

crème fraiche, mustard, mushrooms, gherkins, basmati rice (md,ss,mk,©)

CHICKEN AND BROCCOLI BAKE

breadcrumb, cream, cheese, white wine (md,g,mk,cy,©)

PASTA AND FISH BAKE

breadcrumb, cream, cheese, white wine, dijon mustard (md,g,mk,cy,©)

ALL MAIN SERVED WITH 2 SALADS OF CHOICE

greek, mixed leaf, coleslaw, potato, beetroot, waldorf, caprese

All our beef is 100% of Irish origin

Allergen Index: g = gluten, c = crustaceans, e = egg, f = fish, m = molluscs, sp = sulphites, p = peanuts, mk = milk, cy = celery, md = mustard, ss = sesame seeds, l = lupin, o = coeliac friendly, n = nuts, s = soya



Desserts

MANGO CHEESECAKE

biscuit base, passionfruit syrup (mk,e,sp)

MERINGUE NESTS

dairy cream, fresh fruit salsa, raspberry coulis (mk,e,sp)

APPLE CRUMBLE

bramley apples, oat crumb, vanilla ice-cream, crème anglaise (mk,e,sp)

CHOCOLATE & RASPBERRY BROWNIE

salted caramel ice-cream, chocolate sauce (mk,e,sp)

PROFITEROLES

chantilly cream, rich chocolate sauce (mk,e,sp)

Tea/Coffee

2 Course € 29 | 3 Course €36

Choose 1 Starter, 1 Dessert & 1 Main Course

Starters/Desserts Are Served To Your Table, Main Course Is Buffet Style

(Minimum Number Of Guests: 25)