



Buffet Menu Selection

(Minimum numbers of 20 people)

Starter

Buffet Salad Bar

Seasonal Salad Selection with homemade dressing and condiments

Soup of the Day

Served with Bread Rolls

Main Course (2 items)

Beef Stroganoff with pilaf rice

Chicken A la King with steamed rice

Chicken Kiev with potato sauté, garlic herb mayonnaise

Beef Lasagne with mixed leaf salad and crispy potato rustic

Lamb Rogan josh curry with basmati rice and popadums

Roast Pork loin with apple sauce and Bulmer's cider gravy, roast potatoes & vegetables in season

Salmon and baby spinach wellington, pomme Biarritz

Baked Cod Provencal with rosemary roasted baby potato

Herb coated Confit of Sea Trout fillet with Delmonico potato gratin

Roast sirloin of beef, roast gravy and horseradish cream, creamed potatoes & vegetables in season

"Please ask us if there is something specific you would like & we will do our best to accommodate you"

Dessert (1 item)

Marmalade Bread & Butter Pudding

Fruit Salad with whipped cream

Vanilla berry Cheese Cake, cream & berry coulis

Bake Well tart with sauce anglaise

Meringue roulade with berry compote, cream



Prices (minimum numbers of 20 people)

Main Course	€18.00 per person
2 Course (Starter & Main or Main & Dessert)	€21.50 per person
Tea/Coffee	€2.50 per person
3 Course (incl Tea/ Coffee)	€25.00 per person

/**/**/**/**/**/**/**/**

Extra Choice

Main course - €9.00 per person

Dessert - €3.00 per person

Extra Garnishes (€5.00 per item per person)

Baby boiled Potatoes	Mixed Salad Leaves with dressing
Creamed Potatoes	Roasted Rustic Vegetables
Pilaf Rice	Ratatouille
Seasonal Vegetable Selection	Baked Potato with sour cream

Celebration Cakes

Cakes available from our Pastry Kitchen on request from €25.00

“For parties bringing in their own cake for dessert there will be a service charge of €2.50 per person.”