

DINNER BUFFET MENUS

Following are our selection of main courses, salad options and dessert menus

To create your customised buffet:

- choose two from the following main courses
- choose five from the following salad options

€23.50 per person

- add a soup course if required

€3.95 per person

- add your choice from the dessert menu if required

€5.25 per person

Further option of selection of cold meats available as additional or alternative main course

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MAIN COURSE MENUS

Chicken Korma

Chicken breast in a mildly spiced curry sauce flavoured with coriander and coconut, served with rice

Salmon

Baked supreme of salmon with a white wine cream sauce, served with mélange of vegetables and seasonal potatoes

Beef Stronganoff

Tender Irish beef strips simmered in a paprika, shallot, mushroom and brandy cream sauce, served with rice

Lasagne

Prime Irish minced beef, layered with pasta, cream sauce and topped with mozzarella and cheddar cheese, served with mélange of vegetables and seasonal potatoes

Rib of Beef

Roast rib of Irish beef with a white wine, tomato and tarragon chasseur sauce, served with mélange of vegetables and seasonal potatoes

Escalope of Pork

Breaded escalope of pork loin on a bed of stir-fried vegetables served with rice

Chicken Breast

Roast breast of chicken with sage and onion stuffing, rich pan gravy, served with mélange of vegetables and seasonal potatoes

Selection of Cold Meats

SALAD MENUS

Mediterranean cous cous with peppers, red onion and lemon

Penne pasta salad
with semi-dried tomato, asparagus, pine nuts and pesto

New boiled potato and spring onion salad with dijon mustard

Beetroot, apple and celery salad with walnuts

Coleslaw
Shredded cabbage, carrot and onion, lightly bound in mayonnaise

Red cabbage salad with yogurt, orange, apple and pecan nuts

Beef tomato, buffalo mozzarella and basil salad

Greek salad
Feta cheese, olive, red onion and tomato salad

Noodle salad with beansprouts, coriander and sesame oil

Carrot and orange salad with dill

Egg salad with watercress and mayonnaise

Selection of lettuce with wholegrain dressing

Tossed salad with tomato, cucumber and red onion

3-Bean salad with haricot, chickpea and brown bean

All of the above dishes are served with a selection of
breads and freshly brewed tea or coffee

DESSERT MENUS

Profiteroles filled with Baileys cream
laced in a rich chocolate sauce

Black Forest slice
with Kirsch scented cream

Pear and almond tart
with anglaise sauce

Orange flavoured ice cream gateau
with an exotic fruit glaze

Vanilla mousse
with berry compote

Fresh fruit salad
with whipped cream

Baileys cheesecake
with chocolate sauce

Crispy meringue filled
with lemon curd and fresh cream