



# BUFFET MENU

## Hot Buffet

### #1 Beef Casserole

Served with creamy mashed potato or chips.

*Slowly cooked beef in a rich beef stock with chestnut mushrooms, onions, bacon lardons & Thyme.*

### #2 Lamb Tagine

Served with herby couscous or rice  
*Irish lamb cooked with roasted almonds, garlic, apricot & moroccan spices.*

### #3 Traditional Irish Stew

Served with homemade soda bread & pickles.

*Slowly cooked beef with potato, herbs & carrot in a rich gravy.*

### #4 Chicken Curry

Served with rice, chips & poppadom.

*Fiery tender chicken dish cooked with fresh tomato, peppers, ginger, fresh coriander & black cardamom sauce.*

### #5 Meat & Potato Pie

Served with chips, pickles and homemade gravy.

*Slowly cooked tender beef with chunky potato & carrot, with puff pastry.*

## Vegetarian Option

### Veg Chilli Con Carne

Served with rice & Chips.

*Homemade warm & spicy chilli with assorted seasonal vegetables.*

### Cheese & Onion Pie

Served with fresh salad and chips

*Slowly cooked onion & thyme with mature cheddar cheese wrapped in a crispy pastry.*



# Finger Buffet

## Finger Buffet # 1

Chicken Drumsticks

Sausage Rolls

Seasoned Chips

Selection of Sandwiches

## Finger Buffet # 2

Chicken Drumsticks

Sausage Rolls

Breaded Onion Rings

Seasoned Chips

Cocktail Sausages

Selection of Quiches

Selection of Sandwiches

Tossed Salad





## **KIDS BUFFET**

CHOOSE 2 FROM THE FOLLOWING:

Chicken Nuggets

Breaded Fish Fingers

Mini Hot Dogs

*Served with Chips, cordial and ice cream*

## **ADDITIONAL**

Potato Wedges

Chips

Mixed Salad

Coleslaw

Potato Salad

Beans/ Peas

BBQ Ribs

Garlic Bread

Pork Pies

## **Desserts**

Cheesecake, Chocolate Fudge Cake  
or Apple Pie & Custard

## **REFRESHMENTS**

Tea/ Coffee/ Fresh Orange



May contain traces of nuts, soya, gluten and celery.  
Please ask if you require any dietary requirements.

# DINNER MENU



## DINNER MENU #1

### STARTER

Vegetable Soup

### MAIN

Roast Turkey

Root Vegetable Puree

Selection of new and roast potatoes

Rich Gravy

### DESSERT

Apple Crumble and Custard

## DINNER MENU #2

### STARTER

Creamy Leek and Potato Soup

### MAIN

Roast Lamb with Mint Sauce

Colcannon Mash

Roast Potatoes

Selection of roasted root vegetables

### DESSERT

Vanilla cheesecake with Raspberry coulis

Coffee and After Dinner Mints



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## DINNER MENU #3

### STARTER

Smoked Salmon

### MAIN

Beef Sirloin with a red wine jus  
Champ potatoes with wholegrain  
mustard  
Selection of vegetables  
Yorkshire Pudding

### DESSERT

Chocolate Fudge Cake served with fresh cream  
Coffee and After Dinner Mints

## DINNER MENU #4

### STARTER

Goats Cheese Mousse with Apple and Black  
Pudding Parcels

### MAIN

Poached Irish Salmon in Champagne sauce  
Crushed new potatoes with spring onion  
Roast Potatoes  
Selection of vegetables

### DESSERT

Apple Pie served with fresh cream

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Vegetarian options are also available in place of the main course which are Vegetable Lasagne and Lentil Nut Roast.

May contain traces of nuts, soya, gluten and celery.  
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