



BUFFET MENU

The minimum amount of people required for a buffet meal is 40.

The meal will be served with a choice of

3 salads OR 2 salads and 1 hot side OR 2 hot sides

€15.00 per person

€18.50 per person for a choice of 2 dishes

MAIN COURSE CHOICES

Selection of cold meats and salads (only served as a single buffet selection, not available as a second choice - €15 per person)

Beef or pork stroganoff

Beef or chicken or vegetarian Thai green curry

Beef or chicken or vegetarian Mauritian coconut curry

Baked sea trout with herb cream sauce

Honey & mustard roast bacon loin

Irish lamb stew

Braised beef and onions

All Beef, Lamb, Chicken, Duck and Pork that we use is of Irish origin, unless specified, & is 100% HACCP compliant with full traceability from farm to fork.

Some of our suppliers -Watkins-Oldyard Organics- Keelings-Ashes of Annascaul
Wrights of Marino-Nicks Fish-Conatys- Redmond fine foods- La Rousse

Cold Salad choices

Each additional item will be charged at
€1.50 per guest

Caesar salad

Red cabbage slaw

Traditional coleslaw

Sesame and carrot with coriander

Tomato and pesto

Mixed leaf with vinaigrette

Mint and baby potato salad

Pasta and vegetable salad

Japanese rice salad

Hot Sides (These choices can be
served as a vegetarian main course option)

Each additional item will be charged at
€2.00 per guest

Basmati rice

Buttered mash

Roast root vegetables

Seasonal greens

Jacket potatoes with house butter

Corn on the cob

Roast smoked baby potatoes in their skins
with honey and mustard

Pepper and onion kebabs

Grilled garlic ciabatta toasts

Chilli refried beans

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