

Sample Conference & Event Buffet Menu

To Start

Chef's Choice Soup of the Day served with Bread Rolls (1, 7, 13)

Classic Caesar Salad (2, 4, 5, 7, 13)

Tomato And Mozzarella Tart with Pesto Rocket and Pine Nut Garnish (1, 2, 4, 5, 7, 10 Pine Nut, 13)

Mixed Greens, Cherry Tomato, Cucumber Italian Olives & Feta Salad with Pesto Dressing
(10 Pine Nut, 11, 13)

Cos Leaves with Lemon Oil and Fresh Parmesan (7, 13)

Baked Honey Goats' Cheese Fig and Pepper Vol-Au-Vents with Beetroot Glaze & Micro Greens
(1, 2, 4, 5, 7, 13)

Cream Cheese Rocket and Smoked Salmon Bruschetta (€3 supplement per person)
(1, 2, 4, 5, 7, 9, 13)

Mains

Beef Dishes

Beef Bourguignonne Diced Irish Beef Stewed in a Rich Red Wine, Onions, Mushroom & Bacon
(1, 9, 13, 14)

Creamy Mushroom Stroganoff with Hennessy Brandy and Dijon Mustard (1, 9, 13, 14)

Roasted Top Rib of Beef Coated with Peppercorn Sauce (1, 9, 13, 14)

Beef Lasagne (1, 2 Semolina, 4, 7, 9, 13, 14)

Lamb Dishes

Moroccan Lamb Tagine with Roasted Almonds & Apricots

Slow Roasted Leg of Lamb with Rosemary Jus (€3 supplement per person)

Pork Dishes

Roasted Loin of Pork with Apple and Thyme Jus

Baked Gammon with Whole Mustard Cream Sauce

Pork Shoulder with Pineapple & Sweet Pepper Sauce

Chicken Dishes

Pan-Fried Fillet of Chicken with Chasseur Sauce (1, 13, 14)

Fillet Of Chicken Coated in a Wild Mushroom & White Wine Sauce (1, 7, 13, 14)

Chicken Curry Scented with Lemongrass & Coconut Milk & Coriander (1, 7, 13)
(served with infused rice)

Chicken & Leek Casserole (1, 7, 13)

Southern Fried Chicken Fillet (2, 4, 7, 9, 13)

Vegetarian Dishes

Spinach and Ricotta Lasagne (2 Semolina, 4, 7, 13)

Spinach And Ricotta with Roasted Butternut Squash and Red Onion Cream (4, 7, 13)

Penne Pasta with Cherry Tomatoes, Rocket Pesto topped with Flaked Almonds.
(4, 7, 10 Almond, 11, 13)

Creamy, Aromatic Vegan Curry Coconut Cream, Coriander & Cashew Nuts with Aromatic Rice
(1, 10 Cashew Nuts, 13, 14)

Fish Dishes

Poached Fillet of Hake with Cherry Tomatoes, Basil Pesto C& Fresh Herbs (5, 10 Mixed Nuts, 11, 13)

Smoked Cod Coated with Fresh Flat Leaf Parsley and Dill Cream Sauce (5, 7, 9, 13)

Baked Fillet of Salmon in a Seafood Cream (1, 3, 5, 7, 8, 13, 14)

All Main Course dishes are served with Mixed Vegetables and Roasted Baby Potatoes or Creamy Mash Potatoes

Something Sweet

Selection of Individual Desserts
(2 Wheat Flour & Durum, 4, 7, 10 Hazelnut, 13, 14)

Chocolate Profiteroles
(2 Wheat Flour & Durum, 4, 7, 10 Hazelnut, 13, 14)

Selection of Apple Pie with Fresh Cream
(2 Wheat Flour & Durum, 4, 7, 10 Hazelnut, 14)

Fruit Salad with Seasonal Berries

Selection Of Fresh Fruit Bowl

Prices

1 Choice of Main Course + 1 Choice of Dessert OR 1 Choice of Starter + 1 Choice of Main Course	€29.95 per person
2 Choices of Main Course + 1 Choice of Dessert OR 1 Choice of Starter + 2 Choices of Main Courses	€36.95 per person
2 Choices of Starters + 3 Choices of Main Course + 2 Choices of Desserts	€51.95 per person

T&CS

Minimum number of guests: 15
Prices include freshly brewed tea and coffee.
All menu items are subject to availability.
72 hours' notice required.

Selection of Sandwiches

Homemade Sandwiches, Soup of the Day with Individual Cakes served with Tea & Coffee
(2, 4, 5, 7, 10, 13, 14)

€25.95 per guest

Food Allergens

1. Celery | 2. Gluten | 3. Crustaceans | 4. Eggs | 5. Fish | 6. Lupin | 7. Milk | 8. Mollusc | 9. Mustard | 10. Nut
11. Peanuts. | 12. Sesame Seed | 13. Soya | 14. Sulphur Dioxide & Sulphite