

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

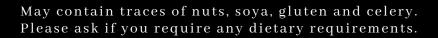
Finger Buffet # 1

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



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





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

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

