

## BUFFET MENU

### STARTER

CHOOSE A STARTER FROM  
'THE STARTER SELECTOR MENU'

### MAIN COURSE

CHOOSE A MAIN COURSE FROM  
'THE MAIN COURSE SELECTOR MENU'

### DESSERT COURSE

CHOOSE A DESSERT FROM  
'THE DESSERT SELECTOR MENU'

ALL BUFFET MENUS ARE ACCOMPANIED  
BY ONE OF THE FOLLOWING COLD  
PRESENTATIONS

- ❖ HONEY BAKED HAM
- ❖ TURKEY CROWN  
WITH CRANBERRY GLAZE
- ❖ ROAST SIRLOIN OF BEEF  
WITH HORSERADISH CREAM

SELECTION OF ASSORTED SEASONAL  
SALADS

SELECTION OF GOURMET BREADS  
SAUCES AND DIPS

FRESHLY BREWED  
TEA AND FILTERED GROUND COFFEE

## STARTER SELECTOR MENU

### MEDITERRANEAN VEGETABLE TERRINE

WITH APPLE CHUTNEY, PINK PEPPERCORN AND CITRUS DRESSING

### MONKFISH TERRINE

WITH BALSAMIC DRESSED LEAVES AND FENNEL CONFIT

### MIXED MELON & TROPICAL FRUITS

TOSSED IN LATE SEASON IVY HONEY & NATURAL YOGURT

### CLASSIC CAESAR SALAD

WITH PARMESAN SHAVINGS, BACON LARDONS & CROUTONS

### BAKED GOATS CHEESE

WITH NUT CRUST SET ON A BASIL CROSTINI & SEASONAL BABY LEAVES

### SMOKED CHICKEN

WITH LIME & GINGER DRESSING ON MIZUNA & BABY RED CHARD

### WARM BOSTON PRAWN SALAD

WITH ASIAN CHILLI DRESSING & CORIANDER ON SORREL & ROCKET LEAVES

### SMOKED DUCK & MANGO

SET ON FIVE LEAF SALAD WITH BALSAMIC & ORANGE OIL DRESSING

### TERRINE OF WILD IRISH VENISON

WITH TOSSED LEAVES, TOASTED PISTACHIO NUTS DRESSED WITH AGED RASPBERRY VINAIGRETTE

### DUO OF FRESH & SMOKED SALMON

SET ON A BED OF MEDITERRANEAN VEGETABLES & LIME OIL DRESSING

### CARPACCIO OF FRESH TUNA

WITH WASABI ON A BED OF ROCKET & ORANGE COMPOTE

### SALMON AND PRAWN ROULADE

SET ON A GAZPACHO OF SPICED TOMATO & BASIL

## BUFFET MAIN COURSE SELECTOR MENU

## NAVARIN OF IRISH SPRING LAMB

LAMB, POTATO, LEEK CARROT &amp; ONION

## BEEF &amp; GUINNESS PIE

RED WINE BASE SAUCE WITH CHAMP MASH AND  
SEASONAL VEGETABLES

## ORCHARD PORK CASSEROLE

WITH ONION, BACON, MUSHROOM & APPLE IN A  
CIDER BASE, RICE & BABY POTATOES

## BREAST OF CHICKEN KORMA

WITH BASMATI SAFFRON RICE

## ATLANTIC SPICED COCONUT COD

RED, GREEN AND YELLOW PEPPERS WITH  
SAFFRON INFUSED RICE. WHITE WINE BASE  
SAUCE

## CLASSICAL BEEF STROGANOFF

WITH MUSHROOMS, GHERKINS &amp; CREAM

## ARABIAN LAMB CASSEROLE

WITH APRICOTS

## TRADITIONAL IRISH STEW

WITH THYME

## HUNGARIAN BEEF GOULASH

## ITALIAN BEEF STEW

WITH RED WINE AND ONIONS

## TURKEY FRICASSEE

WITH CEPS &amp; BUTTON ONION

## THAI GREEN CURRIED CHICKEN

## CHICKEN ARABIATTA

WITH OLIVES AND MILD CHILLIES

## BLANQUETTE OF LAMB

WITH LEMON &amp; ROSEMARY

VEGETARIAN

BAKED DOME OF MEDITERRANEAN VEGETABLES  
IN PUFF PASTRY

PAN-FRIED SAVOURY COUSCOUS CAKES  
WITH CORIANDER

BAKED AUBERGINE  
WITH A FINE RATATOUILLE FILLING & GOATS  
CHEESE CRUST

COURGETTE, OLIVE & FETA CHEESE FILO TART

## DESSERT SELECTOR MENU

FRESH STRAWBERRIES &amp; VANILLA ICE CREAM

FRESH TROPICAL FRUIT SALAD

CRÈME BRULÉE

WITH GINGER SNAP &amp; BERRY COMPOTE

CARAMELISED RHUBARB &amp; CUSTARD TART

CHEESECAKE

STRAWBERRY, BAILEYS, LEMON

ORANGE &amp; WHITE CHOCOLATE TERRINE

APPLE &amp; CINNAMON TART

WITH RUM SOAKED RAISINS

BRIOCHE BREAD &amp; BUTTER PUDDING

WITH CRÈME ANGLAISE

PASSION FRUIT BAVARDOIS

WITH A RED BERRY COMPOTE

SEASONAL BERRIES

IN A BRANDY SNAP BASKET

MORELLO CHERRY MOUSSE

POACHED PEARS

IN RED WINE AND ORIENTAL SPICES

## SAMPLE BUFFET MENU

### STARTER

#### CAESAR SALAD

TRADITIONAL STYLE WITH SEASONAL BABY LEAVES, GARLIC CROUTONS, BACON LARDONS, PARMESAN SHAVINGS & A UNIQUE CAESAR DRESSING

### MAIN COURSE

#### CHICKEN ARABIATTA

WITH OLIVES AND MILD CHILLIES SERVED WITH BABY NEW SEASON POTATOES & TURMERIC RICE

### COLD PRESENTATION

TURKEY CROWN WITH CRANBERRY GLAZE

### SALADS

- BEEF TOMATO, CHORIZO SAUSAGE & FETA CHEESE

WITH MIXED LETTUCE LEAVES

- MEDITERRANEAN VEGETABLES AND BASIL SALAD

SPRINKLED WITH FRESHLY GROUND SEA SALT CRYSTALS & CRACKED PINK PEPPER CORNS

- PENNE PASTA SALAD

WITH BELL PEPPERS, SUN DRIED TOMATOES, OLIVES AND A CLASSIC OLIVE OIL AND BALSAMIC DRESSING

SELECTION OF GOURMET BREADS, SAUCES AND DIPS

### DESSERT

#### PASSION FRUIT BAVAROIS

WITH A RED BERRY COMPOTE

TEA AND FRESHLY GROUND COFFEE