

BUFFET MENU

MAIN COURSES

Homemade Beef Lasagne
Beef and Guinness Casserole
Thai Green Chicken Curry
Beef Stroganoff
Penne Arrabbiata

Grilled Salmon Fillet with White Wine and Leek Sauce
Crispy Beef over Stir Fried Vegetables
Breast of Chicken wrapped in Smoked Pancetta with Wild Mushroom Cream

ACCOMPANIMENTS

Waldorf Salad
Coleslaw

Baby Potato and Wholegrain Mustard
Greek Salad

Pasta Salad with Sundried Tomatoes
Niçoise Salad with Tuna and Egg
Selection of Breads & Dips
Basmati Rice
Creamy Mash
Roast Potatoes
Egg Noodles

CHOOSE:

1 Main Course, 3 Accompaniments | from €32.95
2 Main Courses, 3 Accompaniments | from €37.95
Each additional Main Course choice | €9.95
Each additional Accompaniment | €4.95
Add Dessert | from additional €8.45 per person

DESSERTS

Strawberry Cheesecake
Homemade Apple Pie
Chocolate Profiteroles, Vanilla Cream and Warm Fudge Sauce
Warm Pear and Almond Tart
Sticky Toffee Pudding, Butterscotch Sauce and Banana Ice Cream

Minimum numbers apply. All prices inclusive of all taxes and charges at 9% VAT.

Price and availability of items are subject to change due to supply chain issues. Final price will be decided two weeks prior to event.