

Private Party Buffet Lunch Menus

Choose two main course options

Creamed Chicken a la King

Beef Lasagne served with Garlic Bread, Parmesan Shavings

Spiced Salmon & Atlantic Prawn Biryani served with Poppadom

Sauté Fillet of Beef Stroganoff

Thai Green Chicken Curry, Scented with Coriander

Beef Bourguignonne

Spiced Lamb Korma with Creamed Coconut & Coriander

Served with Basmati Rice, New Potatoes,
Selection of Seasonal Salads

Dessert Options

Choose two desserts

Seasonal Sherry Trifle

Queen of Pudding, Raspberry Coulis

Bread & Butter Pudding, Vanilla Ice Cream, Crème Anglaise

Caramelised Apple & Mixed Berry Crumble, Crème Anglaise, Vanilla

Bean Ice Cream

Strawberry & Hazelnut Meringue Roulade, Hazelnut Ice Cream

Freshly Brewed Filtered Coffee /Tea

€30.00

Private Party Lunch Menus

Menu A

Supreme of Chicken, Pan Fried with Bourguignonne Garnish & Sauce
Baked Cod with a Tomato Beurre Blanc

Selection of Fresh Market Vegetables and Potatoes

Queen of Pudding, Raspberry Coulis

Freshly Brewed Filtered Coffee/Tea

€25.00

Menu B

Roast Sirloin of Beef, Roasted Juices, Creamed Horseradish
Pan Fried Fillet of Salmon with Creamed Leeks & Tarragon

Selection of Fresh Market Vegetables and Potatoes

Caramelised Apple, Blackberry & Pecan Nut Crumble, Crème Anglaise

Freshly Brewed Filtered Coffee/Tea

€29.50

Menu C

Cream of Leek & Potato Soup

Roast Sirloin of Beef, Béarnaise and a Rich Beef Jus
Pan Fried Fillet of Salmon, Julienne of Vegetable, Tarragon Sauce

Selection of Fresh Market Vegetables and Potatoes

Bread & Butter Pudding, Vanilla Ice Cream, Crème Anglaise

Freshly Brewed Filtered Coffee/Tea

€34.00

Menu D

Cream of Vegetable Soup

Duo of Galia and Cantalope Melon, Fig Jam

Herb Roast Breast of Turkey, Maple Baked Ham, Sage & Onion Stuffing,
Cranberry Jus

Prime Roast Sirloin of Beef, Red Wine Gravy & Béarnaise

Selection of Fresh Market Vegetables and Potatoes

Spring Berry Sherry Trifle, Chantilly Cream

Freshly Brewed Filtered Coffee/Tea

€34.00