ON TUESDAY WE DO APPLES!

Arrival Break

Apple Turnover

Mid- Morning Break

Apple & Cinnamon Baked Oats

Afternoon Break

Chefs Themed Surprise

Details

*All breaks are priced at €6.50 per person, per break

All breaks are served with Tea & Coffee

Should you wish for an alternative to the above, Tea, Coffee & Biscuits are available at €5.10 per person

ALL MENUS DESIGNED WITH SUSTAINABILITY IN MIND

ON TUESDAY WE DO APPLES!

Working Lunch

Roasted Red Pepper & Butternut Squash Soup

Chicken Tikka Wrap with Tomato, Red Onion & Mixed Leaf

Shaved Salami, Sweet Onion, Chives & Curly Endive on Farmhouse Loaf

Italian Prosciutto, Brie, Rocket & Fig Chutney Open Sandwich

Roast Beef, Horseradish, Mixed Leaf & Tomato Sandwich

Coronation Chickpea Wrap with Tomato, Pickled Onion & Vegan Mayo

Tea & Coffee €17.50 per person

Buffet Lunch

Honey & Ginger Beef Stir Fry with Hoisin Sauce Served with Basmati Rice

Baked Fillet of Hake with Plum Tomato, Smoked Garlic, Coriander & Spring Onion Salad

Baked Potatoes with Sweet Paprika & Garlic Salt

Julienne Apple Salad

Baby Spinach & Lemon Salad

Served with Chefs Selection of Breads

Tea & Coffee €25.00 per person Add dessert for €5.00 per person *Minimum of 25 people required for buffet lunch

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