



# SOUP & SANDWICHES

### SOUP

Cream of Country Vegetable Soup

Herb oil & thyme croutons

Cream of Tomato Soup

Mascarpone cream, herb oil & micro greens

Roasted Butternut Squash & Chili Soup

Chive cream & sour dough croutons

Minestrone Soup

Tubetti pasta, basil & parsley oil

Leek & Potato Soup

Crème fraiche, herb croutons

SELECTION OF SANDWICHES

Sliced Ham & Dubliner Cheese

Chicken & Coleslaw

Tuna, Sweetcorn & Mayonnaise

Roast Beef, Horseradish Mayonnaise, Tomato & Onion

Cream Cheese, Tomato, Onion, Cucumber & Mixed Leaf

> One Soup Selection of Sandwiches Tea & Coffee €17.50 per person

Add a Mini Dessert Selection €5.00 per person



## BUFFET MENU

## MAIN COURSE

Braised Beef & Guinness Casserole

Served with garlic & thyme roasted baby potatoes

#### Penne Arrabiata

Served with tomato sauce, chili and parmesan cheese

#### Chettinad Chicken Curry

Served with red spices, fresh blended red curry paste with steamed basmati

#### Oven Baked Salmon

Served with lemon and dill cream sauce OR

Served with honey and garlic glazed

#### Shepherd's Pie

Served with lamb mince, carrots & mashed potato

#### Slow Cooked Pork Loin

Served with apple cider gravy & baby potatoes

# Grilled Lemon & Thyme Chicken with Basil and Red Pepper salsa

Served with Cajun roasted potatoes

#### Singapore Style Udon Noodles (V)

Served with hoi sin sauce & stir-fried vegetables

#### Turkey & Ham

Served with stuffing, mashed potato & gravy



# BUFFET MENU

## DESSERT

Victoria Sponge

Lemon Citrus Tart

Red Velvet Cake

Orange Chocolate Cheesecake

Carrot Cake

Chocolate Fudge Gateaux

Buffet served with a selection of chef's salads and freshly baked bread rolls

Selection of Two Hot Main Dishes Served with Tea & Coffee €21.00 per person

> Add Dessert €5.00 per person