



Buffet Lunch

# Buffet Lunch Options

## **Main Course Options**

### **Beef**

Beef Stir-Fry with ginger, chilli, shallots and garlic sauce

Braised Beef with Guinness & honey roasted root vegetables

Beef Stroganoff- mushrooms, gherkins & sour cream

### **Chicken**

Chicken Tikka Masala

Stir-Fry Chicken with cashew nuts, bamboo shoots, mushrooms & oyster sauce

Thai Green Chicken Curry

Chicken with white wine, chorizo, semidried tomato & thyme cream sauce

### **Lamb**

Moroccan Spiced Lamb & Chickpea Tagine with apricots & toasted almonds

Lamb Chilli Con Carne served with jack cheese & sour cream

### **Pork**

Grilled Pork Chops with a cider and Dijon cream sauce

### **Seafood**

Mixed Seafood with a white wine, lemon and dill cream sauce

Baked Cajun Spiced Salmon, ratatouille, olive & caper sauce

## **Vegetarian/Vegan Options**

Thai yellow vegetable curry

Tikka Masala with Cauliflower, butternut squash & green peppers

Vegetable & lentil chilli

Vegetable sofrito- sautéed vegetables in a saffron, tomato & vegetable ragout

Chickpea, roasted aubergine & spinach Tagine

Creamy Lentils with spinach & Thyme

## **Potato and Side Options**

Baked Potatoes

Rosemary Roasted Potato Wedges

Baby Boiled Potatoes in Parsley Butter

Paprika Roasted Baby Potatoes

Cajun Spiced Potatoes

Batata harra: Middle Eastern spiced potatoes

Rice

## **Vegetable selections:**

Roasted sweet potato & butternut squash with pumpkin seed pesto

Broccoli, beans & peas tossed in garlic butter

Allergens will be provided on all menus on the day of the event.

Assistance will also be provided by food and beverage team

# Buffet Lunch Options Continued

## **Salad Selection**

Coleslaw Salad

Chickpea & Roast Pepper Salad

Quinoa tabbouleh

Ranch Potato Salad

Greek Salad

Pasta & Pesto Salad

Beetroot & Red Onion Salad

Vegetarian Caesar salad

Carrot, currant & seed salad

Minted bean salad

## **Dessert Options**

### **Gateaus**

Black Forrest Gateau

Cappuccino Gateau

Chocolate Fudge Cake

Profiterole & Hazelnut Gateau

Strawberry Gateau

Victoria Sponge

### **Tarts**

Banoffi Tart

Lemon Tart

Pear & Almond Tart

### **Cheesecakes**

Lemon cheesecake

Strawberry Cheesecake

White Chocolate & Raspberry Cheesecake

### **Traybakes**

apple slice

chocolate brownie

spicy pear & toffee

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team

# Buffet Lunch Options Continued

## Buffet Menu Price

(Minimum numbers 25 people required to avail of this menu)

Choice of 2 x main courses, 2 x side dishes, 2 x Salads,  
Bread Rolls, Tea, Coffee - €28.00

## Supplements

Add Soup of the Day	€5.00 per person
Add Dessert	€5.00 per person
Add choice of main course	€5.00 per person
Add choice of dessert	€2.50 per person
Upgrade Dessert to Assiette selection	€3.50 per person

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