

# Sample Lunch Buffet

*Minimum number: 12 people*

## *Starter (Please select one item)*

### **Chef Soup of the Day**

*With Fresh Bread Selection*

### **Caesar Salad**

*Cos, Shaved Parmesan, Crispy Bacon, Tortilla Crostini, House Caesar Dressing*

## *Main (Please select two items)*

### **Roast Irish Prime Beef**

*Cooked Medium Well, and Served Classically with Yorkshire Pudding and a Red Wine Jus*

### **Steamed Paupiette of Cod**

*Set on a Smooth Tomato Coulis with Lightly Melted Buffalo Mozzarella*

### **Roast Leg of Wicklow Lamb**

*Studded with Garlic and Rosemary and accompanied with a Rosemary Jus*

### **Roast Stuffed Loin of Pork**

*Coated with Demerara Sugar, Ground Cloves and Honey, served with an Apple and Cider Jus*

### **Roast Breast of Chicken**

*Marinated in Garlic, Thyme and White Wine and Dressed with a Café au Lait Sauce*

### **Pan Fried Fillet of Irish Salmon**

*Topped with Confit Lemon and served with a Chive, Parsley and Spring Onion Cream*

### **Spinach and Ricotta Tortellini**

*Softly Cooked in a Herb Court Bouillon and Tossed with a Selection of Garden Greens*

### **Chunky Vegetable Curry**

*With Fragrant Basmati Rice and served alongside Crispy Poppadums'*

*Served with a selection of Market Vegetables & Potatoes*

## *Dessert (Please select one item)*

### *Up to 30 people*

**White Chocolate and Oreo Cheesecake, Wild Berry Compote  
Cream Filled Profiteroles Topped with a Warm Chocolate Sauce**

**Warm Apple Pie and Vanilla Ice Cream**

**Selection of Ice-Creams**

### *Over 30 people*

**Assiette of dessert**

**One course Buffet** - Choice of two main dishes

Lunch: **€17.50** per person – Dinner **€22.50** per person

**Two Course Buffet** - Choice of two main dishes and Assiette Dessert OR Starter

Lunch: **€22.50** per person – Dinner **€27.50** per person

**Three Course Buffet** - Starter, Choice of two main dishes & Assiette Dessert

Lunch: **€30.00** per person – Dinner **€35.00** per person