group buffet menu

€55.00 per person (minimum of 35 adults applies)

COLD BUFFET OPTIONS

Build your own Bruschetta garlic bread, basil pesto, tomato tapenade, olive tapenade, goats cheese Contains allergens 1a, 7, 6

Build your own Caesar Salad baby gems, caesar dressing, garlic croutons, chorizo, parmesan Contains allergens 1a, 3,6, 7, 10, 12

Charcuterie Selection gubbeen chorizo, gubbeen salami, connemara air dried ham & lamb, italian prosciutto, condiments, bread Contains allergens 1a, 7, 9, 10, 12

DESSERT BUFFET OPTIONS

A selection of mini desserts from our pastry team including

Mini Apple Crumbles

Mini Chocolate Cakes

Mini Cheesecakes

with additional chef choice desserts on the day as well as as a tea and coffee selection

€11.50 per person

Contains allergens or traces of 1a, 1c, 3, 6, 7, 8a, 8b, 8c, 8d, 8e, 8f, 8g, 8h, 11

THE MAIN EVENT

Traditional Beef Bourguignon slow cooked beef cooked in red wine, bacon, onion & mushroom sauce

€29.50 per person

Contains allergens 1a, 7, 9, 12

Authentic Chicken Curry Irish chicken cooked in a spiced coconut sauce, naan bread

€26.50 per person

Contains allergens 1a, 9, 8h

Roasted Supreme of Cornfed Chicken served on mushroom and tomato ragu

€26.50 per personContains allergens 7, 9, 12

Seared Fillet of Sea Bass chorizo & leek fondue

€29.50 per person

Carte War Person

Contains allergens 4, 7, 9, 12

Baked Fillet of Cod prawn & saffron sauce

€28.50 per person

Contains allergens 4, 7, 9, 12

All with a choice of seasonal mixed vegetables, mashed potato & rice Contains allergen 7

Allergens

1 Cereals containing Gluten (1a Wheat, 1b Barley, 1c Oats, 1d Rye) 2 Crustaceans 3 Eggs 4 Fish 5 Peanuts 6 Soybeans 7 Dairy 8 Nuts (8a Brazil, 8b Cashew, 8c Hazelnut, 8d Macadamia, 8e Pecans, 8f Pistachio, 8g Walnuts, 8h Almonds, 8i Pinenuts) 9 Celery 10 Mustard 11 Sesame 12 Sulphites 13 Lupin 14 Molluscs All our beef is of Irish Origin

