



Buffet Menus 2019

Cold Selection

Heirloom Tomatoes, Red Onion, Buffalo Mozzarella, Olives, Green Pesto
& Balsamic Reduction

Crisp Baby Gem Leaves, Lemon and Coriander Bay Shrimp, Toasted
Pine Nuts, Creamy Dressing, Giant Garlic Croutons & Aged Parmesan
Shavings

5 Beans, Chickpeas and Peppers Tossed with Extra Virgin Olive Oil, Fine
Herbs & Cracked Black Pepper

Corn-fed Chicken Supreme, Salad, Celery Hearts, Pink Lady Apples,
Toasted Walnuts & Mayonnaise

Julienne of Purple, Pink and Golden Beetroot, red Apple and Candied
Walnuts, Fresh Mint & Raspberry Dressing

'Seasonal Slaw', Grated Carrots, White Cabbage, Purple and Golden
Beetroot & Fennel, with Mayonnaise

Clare Island Oak Smoked Salmon, Yellow Fin Tuna Mousse & Dunlin
Bay Prawn Cocktail

Hot Selection

35 Day Aged Hereford Beef Bourginion, Button Mushrooms, Bacon Lardoons, Bay Onions, Red Wine & Thyme Jus

Glin Valley Supreme of Chicken Satay, Peanut and Coconut Lime Cream, Oyster Mushrooms & Courgettes

Ballsbridge Seafood Crumble, Fresh Salmon, Cod, Baby Prawns with Spinach and Leaks & Lemon Cream and Herb Crumble

Rigatoni Pasta, Roast Tomato Sauce, Courgettes, Caramelised Onions, Parmesan Shavings & Basil

Buttered Supreme of Chicken Masala, Tandoori Spices, Tomato and Coriander, Finished with Cream and Yogurt & Toasted Almonds

Wok Fried Fillet of Angus Beef, Peppers, Bay Corn, Broccoli, Beansprouts, Sweet Soy and Ginger, With Roasted Cashew Nuts & Coriander

All above Served With Saffron Infused Basmati Rice OR Buttered Parsley Potatoes

Tea and coffee also included

Two hot and two cold selections - €37.00 per person for Dinner