



Buffet Menu

€28 per person | Desserts €5 supplement

Meats

Whole Roast Chicken, Rosemary, Thyme, Garlic

Kilmore Quay Hake, Lemon, Capers

Tender Slices of O'Connell's Sirloin of Beef

Poached Salmon

Honey Mustard Glazed Ham

Salads

(Choose Five)

Potato salad with gherkins, wholegrain mustard & scallions

Green beans in garlic and olive oil

Fennel & grapefruit tossed in baby gem lettuce

Marinated vegetables

Rocket Salad, parmesan & balsamic treacle

Chickpea, grilled aubergine, roast red pepper, red pepper dressing

Couscous – pomegranate, mint, pine-nuts and chilli

Mixed tomato salad – basil and mozzarella – dressed with olive and balsamic vinegar

Roast baby new potatoes drizzled with lemon butter

Roast garden beetroot, orange, watercress

Mixed Green salad bowl

Dressings

(Choose Three)

Hummous

Tomato Relish

Olive Tapenade

Basil Pesto

Balsamic Dressing

Caesar Dressing

A Selection of Homemade Fresh Breads & Olive Oil Dressing will accompany all of the above