



Buffet Menu

€28 per person | Desserts €5 supplement | T/C €1.50

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