

BUFFET SELECTION

A world of international cuisines & flavours

GOLD BUFFET

Grilled Prime Irish Sirloin Steak

Served with Onions, Mushrooms Saute Potatoes
with choice of sauce:
Brandy Peppered Cream, Chasseur or Diane

Pan Roasted Chicken Supreme Cacciatore Style

Served with Roasted Peppers, Mushrooms,
Zucchini & Parmesan

Chickpea & Spinach Potato Casserole

Served with a Tomato Saffron Sauce

Salad Selection

Avocado Caesar Salad
Sweet Potato
Bacon & Maple Salad

Baked Cheese Cake

SILVER BUFFET

Navarin of Lamb Casserole

Served with Seasonal Veg & New Potatoes

Sweet Potato Rendang Curry with Cashew Nuts

Served with Steamed Jasmine Rice

Smoked Haddock, Leek & Cherry Tomato Creamy Fish Pie

Served with Herb Crumble Topping

Seasonal Greens

Tomato Mint & Cucumber Salad
Rocket & Parmesan

Warm Apple Pie

Served with Caramel Sauce & Chantilly Cream

BRONZE BUFFET

Seasonal Soup

Served with Guinness Bread

Daube of Beef Bourguignon

Served with Creamy Horseradish Mash

Red Chicken Coconut Curry, Crispy Veg

Served with Steamed Kaffir Rice

Medley Ruby Slaw

Dill, Lemon & Mustard Mayo Potato Salad

Selection of Petit Fours

BUFFET BRUNCH

Braised Daube of Beef Bourguignon

Served with Sautéed Potatoes

Scrambled Egg, Chicken & Chorizo Hash

Served with Gruyere Cheese

Pan Roasted Chicken Supreme, Classic Mac n Cheese

Served with Ruby Slaw

Sourdough Pancakes

Served with Maple Syrup/Bacon or Fruit Compote

Nasi Goreng, Malaysian Style Rice

Served with Pork, Chicken, Shrimps & a Fried Egg

Selection of Meats, Charcuterie, & Cheese

Served with Breads, Relish, Olive Oil & Aged Balsamic

Spanish Style Potato Tortilla Omelette

Served with Patatas Bravas



FOOD PROVENANCE

Dry-cured back rashers and sausagesAndrew Rudd, Medley
Beef and chicken..... Robinson Meats and The Market Butcher
All beef, chicken and pork are bred and reared in Ireland

Vegetables and fruitDVP (Doyle's Veg Prep)
Fish..... Wrights of Marino
Eggs.....Martin's Eggs, Monaghan

BREAKFAST SELECTION

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GOLD BREAKFAST

Legendary Potato Hash

Served with Bacon, Sausages, Pudding,
Tomato, Mushroom, Beans, Egg
And sautéed with Potatoes & Gruyere

Avocado Baked Eggs

Served with Pico de Gallo & Crème Fraiche

Cullen Skink

A traditional Scottish Creamy Breakfast Soup
Served with Smoked Haddock Potatoes, Leeks & Scallions

Artisan Breads & Preserves

Freshly Squeezed Orange Juice

Fresh Fruit Smoothie

Tea & Coffee



SILVER BREAKFAST

Selection of Artisan Breads & Preserves

Irish Cheeses & Charcuterie

Smoked Salmon Beetroot Blinis

Crème Fraiche, Dill & Capers

Sour Dough Pancakes with Maple Syrup

Served with Dry Cured Bacon or
Berry Compote & Crème Fraiche
or replace with

Medley Selection of Mini Pastries

Doughnuts, Croissants, Hazel Nut Chocolate Muffins

Fresh Fruit Skewers with low fat Greek Yoghurt

Served with Vanilla Honey

Freshly Squeezed Orange Juice

Fresh Fruit Smoothie

Tea & Coffee

BRONZE BREAKFAST

Medley Selection of Mini Pastries

Doughnuts, Croissants, Hazel Nut Chocolate Muffins etc.

Freshly Squeezed Orange Juice

Fresh Fruit Smoothie

Multi Seed Granola, Low Fat Greek Yoghurt.

Served with Berries & Honey

Tea & Coffee

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CANAPÉ LIST

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SAMPLE CANAPÉS

Rare Beef, Nam Jim Charred Cherry Tomato Salsa

Lightly Cured Duck Breast

Served with Chicory, Golden Raisin & Poached Pear

Arancini Butternut Squash & Sage Risotto Balls (V)

Roast Pepper & Goats Cheese Crostini (V)

Kilkeel Crab Rilette, Raspberry & Potato Rosti

Beetroot Gravdax of Salmon, Spinach Blinis, D

Served with Dill & Crème Fraiche

Pulled Duck or Pork Mini Sliders

Served with Julienne of Cucumber & Leek with Plum Sauce

Chicken Yakitori with Plum Teriyaki Sauce

Roast Beef with Horseradish & Mini Yorkshire Pudding

Goats Cheese, Spinach, & Roast Pepper Crostini

Shot of Soup

Oyster Mushroom, Tarragon & White Truffle Oil

Smoked Potato, Leek & Spring Onion, Buttermilk (V)

Roasted Seasonal Vegetable & Herb Soup (V)

Pea & Mint with Crispy Lardons

Roast Red Pepper & Rosemary (V)

Butternut Squash & Sage (V)



GOLD MENU

Prime Sirloin of Beef

Portobello Mushroom Peppered Sauce on Blaa

Navarin Lamb. Rich Lamb Stew

with Seasonal Vegetables and New Potatoes

Pulled Duck Slider

with Hoisin, Leeks, Cucumbers and Plum Sauce

Pork Karaage. Crispy Pork Shoulder

with Herbs and Spices and Teriyaki

Guinness Sticky Toffee Pudding

Apple Crumble Shot

Champagne of Rhubarb

SILVER MENU

Lamb Kofta, Red Pepper Relish, Raita in a Blaaquette

“Jaws” Fish Slider with Panko Cod,

served Crushed Peas & Tartar Sauce

Braised Pork Spare Ribs in Tamarind & Hoisin

Rare Beef, Charred Cherry Tomato Salsa with Nam Jim Dressing

Chocolate Brownie

Trifle Shot

Raspberry Mojito Sorbet

BRONZE MENU

Handmade Herb Sausage with Apple & Red Cabbage on Blaa

Mac n Cheese, Chicken Brochette with Ruby Slaw

Sweet Potato Rendang with Cashew & Steamed Rice

Homemade Cottage Pie with Crispy Duchess Potato

Selection of Petit Fours

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À LA CARTE

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CANAPÉS

Butternut Squash & Sage Risotto Cakes

Kilkeel Crab Rilette Raspberry Compote & Potato Rosti

STARTER OPTIONS

Confit of Pork Belly & Seared Scallops

Served with a Carrot & Cumin Puree Black Pudding Salsa

Macroom Irish Buffalo Mozzarella, Serrano Ham & Cypriot Figs

Smoked Potato, Leek & Spring Onion Buttermilk Soup

A LA CARTE MAIN COURSE OPTIONS

Fresh from the Sea

Pan Roasted Fillet of Hake, Naturally Smoked Haddock Croquette
Served with a Fresh Tomato White Wine Butter Emulsion

Beef Dish

Prime Irish Rib Eye Steak/Fillet, Braised Beef Gratin
Served with Sprouting Broccoli & Porcini, Truffle Butter
(€5 supplement fillet)

Vegetarian Option

Chickpea & Paneer, Tomato Saffron Vegetable Casserole & Pilaf Rice



Main Course Accompaniments

Potatoes

Truffle Potato Puree

Vegetables

Medley of Seasonal Vegetables

PLATTER OF DESSERTS

Slow Baked White Chocolate Cheese Cake

Guinness Sticky Toffee Pudding

Baileys Belgian Chocolate Tart



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SWEET TREATS

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AFTERNOON SWEET TREATS

Mini Eclairs

Chocolate Petit fours

Tart Au Citron

Assorted Macarons

Chocolate Fondant

Guinness Sticky Toffee Pudding

Hand made Sorbet

Baileys Belgian Chocolate Tart

Slow Baked Matcha White Chocolate Cheese Cake

Rhubarb & Custard Frangipane Tart



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