# 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 person Contains allergens 7, 9, 12

Seared Fillet of Sea Bass

chorizo & leek fondue

€29.50 per 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

