

BUFFET MENU

Availability of certain dishes depend on season and are subject to change minimum numbers may be applicable

HOT BUFFET €18 PP (one choice) €20 PP (two choices)

Beef Bourguignon 13 Chicken Chasseur 4,13 Lamb Tagine with Apricot and Rosewater Thai Green Curry 13 Duck Confit with Honey and Ginger 10 Beef Meatballs with Tomato and Basil Sauce 1a,4,13 Beef Stroganoff 12,13 Chicken Braised with Lemon & Chilli

ACCOMPANYING SALADS - Choose Two

Greek Salad Baby Gem Caesar Asian Slaw Mixed Salad Leaves Green Bean with Basil, Red Onion and Pine Nuts Roast Butternut Tomato, Roast Peppers, Basil, Red Onion Hummus, Pesto, Tapenade, Dressings & Breads 1a,12,13

COLD BUFFET €18 PP

Smoked Fish Platter 8a Smoked trout, salmon, mackerel and cod Tomato & Mozzarella 4 with red onion and basil dressing Cured Meat Platter salami, prosciutto, chorizo, smoked chicken with pickled vegetables Grilled Mediterranean Vegetable Platter 13 chargrilled Aubergine, Courgette, Peppers, Flat Mushroom with Balsamic Dressing Selection of Mixed Salad Leaves, Hummus, Tapenade, Grilled Sourdough Breads 1a,11

If you have a food allergy or intolerance please speak to a member of staff before ordering your food or drink. The following allergen key is designated to help you understand which allergens are presented in individual dishes. Our staff have been trained to follow safe food guidelines. However, because this is a mixed food preparation environment is not possible for us to totally isolate allergens.

 Gluten. (A. wheat, B. spelt, C. Khorasan, D. Rye, E. Barley, F. Oats) 2. Peanuts. 3. Nuts (A. almonds, B. Hazelnuts, C. Walnuts, D. Chestnuts, E. Cashew,
F. Pecan, G. Brazil, H. pistachio, I. Macadamia) 4. Milk. 5. Crustaceans. (A. Crab, B. Lobster, C. Crayfish, D. Shrimp) 6. Molluscs. 7. Eggs. 8á. Fish. 9. Celery. 10. Soy. 11. Sesame Seeds.12. Mustard. 13. Sulphur Dioxides& Sulphites. 14. Lupin * vegetarian**Vegan