



Summer Buffet Menu

€65 per person

Garnish

CHOOSE 2

Garnished Rice

Creamy Mashed Potatoes

Gratin Potatoes

Rosemary & Sea Salt Roast Baby Potatoes

Salad

CHOOSE 1

Classic Caesar Salad – parmesan, anchovies, croutons & Caesar dressing

Garden Green Salad – tomato, olive oil & lemon dressing

Cherry Tomato, Basil & Mozzarella – balsamic reduction

Coriander-Spiced Chickpea Salad – yoghurt & almonds

Traditional Creamy Coleslaw

Baby Potato Salad with chorizo & spring onion

Cold Buffet

CHOOSE 1

Beetroot Cured Salmon on Homemade Irish Brown Bread with tartar cream & lemon

Mediterranean Antipasti Boards – cured meats, olives, marinated vegetables, dips, rustic bread

Honey-Roasted Irish Ham with Dalkey mustard glaze

Roast Corn-Fed Chicken with lemon, mint & rosemary

Lime & Ginger Baked Salmon with fresh coriander

Greek Style Chicken with lemon & olives

Hot Buffet

CHOOSE 2

Butter Chicken Curry – tomato butter sauce with aromatic spices

Mediterranean Sous-Vide Chicken – garlic, lemon, olive oil, oregano & peppers

Slow Braised Beef with red wine, thyme & vegetables

Beef Tagliata – roast beef with rocket, parmesan & balsamic

Lamb Shawarma – roasted lamb with Middle Eastern spices

Baked Cod with lemon, herbs & olive oil

Roasted Butternut Squash stuffed with Mediterranean spiced couscous and Mediterranean vegetables

Dessert

CHOOSE 1

Chocolate Torte with Baileys cream

Apple & Berry Crumble with lemon crème fraîche

Lemon Cheesecake with strawberry gel & vanilla cream

Baileys Cheesecake with chocolate ganache

Apple & Pear Crumble with homemade vanilla ice cream

Warm Chocolate Brownie with vanilla cream or ice cream

Optional

Artisan Cheese Board – €7 per person