



## Party Nibbles Selection

Please choose selection of 6

### Served Hot

Chicken Satay Skewers with Spicy Peanut Sauce  
Vietnamese Style Meatballs with Dipping Sauce  
Mini Lamb Burgers with Mint Rayita  
Fish & Chip Cornets with Tartare Sauce (€80 extra per 40 guests)  
Mini Cheese Burger with Pickle & Ketchup  
Mini Soup Shot with Mini Wholemeal Scone (v)  
Spicy Cajun Wings with a Salsa Dip  
Smoked Chicken & Leek Tartlet  
Lamb Kofta Skewer, Mint Ryaita  
Almond Dusted Prawn Skewer  
Wild Mushroom Bouchee (v)  
Warm Potato, Red Onion & Basil Fritata  
Honeyed Mini Pork Ribs

### Served Cold

Mini Bruschetta with....  
Buffalo Mozzarella and Marinated Anchovy Fillets  
Parma Ham with Melon Salsa  
Slow Roast Tomato and Black Olive Tapenade  
Goats Cheese and and Sweet Pepper Compote

Mini Flour Tortilla Wrap with...  
Satay Chicken & Oriental Vegetables  
Brie & Cranberry (warm)  
Goats Cheese, Roast Vegetables & Red Onion Marmalade

Parma Ham & Black Olive Parmiers  
Avocado & Goats Cheese Crostini  
Dill Scones with Smoked Salmon and Lemon Crème Fraiche  
Sesame Puffs with Smoked Salmon & Cream Cheese  
Parmesan & Black Olive Shortbreads with Cherry Tomato & Feta  
Roast Artichoke and Sunblushed Tomato wrapped in Parma ham  
Smoked Salmon, Cucumber & Caper tartare wrapped in Nori

## Mini Meals

Mini Irish Stew

Mini Chicken & White Bean Cassoulet with Shitake Mushrooms & Smoked Bacon

Mini Sweet Potato & Chilli Soup with Wholegrain Scone

Mini Seafood Chowder with warm Soda Bread

Mini Beef Bourguignonne with Saffron Rice

Mini Toulouse Sausage & Bean Cassoulet

Mini Shepherds Pie

Mini Cottage Pie

Mini Beef Lasagne

Mini Beef & Guinness Casserole

Bangers & Mash With Onion Gravy

Thai Green Chicken Curry with Pilau Rice

Teriyaki Chicken Noodles

## Sweet Treats

Mini Classical Lemon Tart with Mint Pesto

Mini Chocolate & Rum Brownie

Mini Éclair with Praline Cream

Mini Berry Pavlova

## Buffet Menu - Main Courses

Beef Bourguignonne with Smoked Bacon and Pearl Onions  
Beef Chasseur with Mushrooms, Tomatoes & Taragon  
Beef Stromboli, with Peppers, Mushrooms, Tomato & Red Wine  
Beef Ragout with Calamata Olives, Pesto, Basil & Roast Mediterranean Vegetables  
Tarragon Free Range Chicken Breast with Shallot Cream  
Chicken, Smoked Bacon & White Bean Cassoulet with Fricassee of Shitake Mushrooms  
Fillet of Cornfed Chicken with Pesto Butter and Toasted Pine Nuts  
Chicken Hongroise, Smoked Paprika, Cream and Onions  
Yellow Chicken Curry with Coconut Milk and Sweet Potatoes  
Chicken Stromboli, with Peppers, mushrooms, Tomatoes  
& White Wine  
Pan Roasted Free Range Chicken Piri Piri with a Light Tomato Jus & Crème Fraîche  
Chicken Cacciatore, Pan Roast Chicken Breast with Tomatoes, Oregano & Garlic, topped with  
Buffalo Mozzarella  
Oven Baked Organic Salmon in a Lavender Crust with Safron Aioli  
Fish Pie with Whipped Potato Topping  
Grilled Fillet of Salmon with Mango and Chilli Salsa  
Chargrilled Dill Cured Organic Salmon with Herb Cream  
Smoked Finnan Fishcakes with Chive Cream  
Baked Fillet of Salmon Gremolata, Lemon Butter Sauce  
Baked Escallop of Salmon with Lime, Coriander and Mango Salsa  
Moroccan Lamb Tagine with Ginger & Red Onion Jelly  
Braised Shank of Lamb with Roast Root Vegetables  
Slow Braise Navarin of Lamb  
Mushroom Dusted Escallop of Pork with White Wine and Shitake Cream  
Peppered Escallop of Pork with Peppercorn Cream  
Leek and Wild Mushroom Pie (v)  
Baked Ratatouille Gremolata (v)  
Aubergine, Potato, Tomato and Pine Nut Caponata (v)  
Gnocchi and Blue Cheese Gratin (v)  
Vegetable Moussaka (v)  
Mushroom and spinach Korma (v)  
Roast Vegetable Strudel, Burnt Red Pepper Coulis (v)  
Baked Aubergine, Bell Pepper & Goats Cheese Terrine (v)  
Spinach, Ricotta and Roast Pepper Canneloni (v)  
Mushroom and Pea Risotto (v)  
Tossed Penne with Pumpkin and Chive Cream (v)  
Tossed Penne with Slow Roast Tomatoes, Garlic and Basil (v)  
Spiced Vegetable Canneloni with Sundried Tomatoes & Cheese Sauce (v)

# Buffet Menus

## Desserts

Kir & Honeycomb Trifle  
Blackberry and Apple Crumble with Sauce Anglaise  
Caramelised Apple Tart Tatin with Cardamon & Vanilla Crème Fraiche  
Panna Cotta with Spiced Oranges  
Blueberry Fool with Hazelnut Tuille  
Rhubarb & Ginger Cheesecake with Rhubarb Compote  
Dark & White Chocolate Tira-mi-su  
Maple, Pecan & Chocolate Torte, Vanilla Chestnut Cream  
Five Flavour Bread & Butter Pudding with Crème Anglaise  
Spiced Pear & Almond Tart  
Classical Lemon Tart  
Bramley Apple & Blackberry Crumble  
Pavlova with Fresh Cream & Berry Stew

## Salads & Sides

### salads

Baby Spinach Salad with Citrus Dressing  
Greek Salad with Lemon, Mint & Olive Oil  
Broccoli, Cherry Tomatoes, Feta Cheese & Cashew Nut, Mustard Vinaigrette  
Oriental Noodle Salad with Julienne Vegetables  
Asian Vegetable Slaw  
Baby Spinach Salad with dried Figs, Toasted Walnuts & Crumbled Blue Cheese with Balsamic Dressing  
Penne Pasta with Fresh Basil Pesto, Sundried Tomatoes & Parmigiano over a Field Green Salad  
French Green Lentils with Chorizo  
Roasted Red Pepper & Green Bean Salad with Extra Virgin Vinaigrette  
Tossed Argula & Roast Garlic  
Potato & Artichoke Salad with Walnuts  
Tossed House Salad of Spring Leaves with Garlic Croutons, Roast Cherry Tomatoes & Herb Vinaigrette  
Tabouleh- Bulgar Wheat with Olives, Sundried Tomatoes, Cilantro & Feta Cheese  
Asian Spiced Coleslaw  
Grated Carrot with toasted Cumin  
Baby new Potato Salad with Lemon Pesto

## Sides

Lemon & Saffron Rice

Roast Potatoes with Lemon and Rosemary

Colcannon

Champ

Basil Mash

Pommes Boulangere

Garlic Potatoes

Sweet Potato Puree

Roast Yams

Roast Baby Potatoes with Cajun Spices

Roast Baby Potatoes with Fresh Herbs

Baked Potatoes (Toppings Available)

Sauted New Potatoes in Garlic Butter

Fondant Potatoes (Cooked in Chicken Stock)

Lyonnaise Potatoes

Peppered Potato Cakes

Potato & Suede Galette

Ratatouille

Roast Med Vegetables

Carrot and Coriander Puree

Carrots Vichy with Toasted Sesame Seeds

Carrot and Parsnip Puree

Tossed Green Beans with Shallots

Roasted Root Vegetables

Honey Roast Parsnip

Curried Vegetables

Tossed Vegetables with Thai Cream