

Sample BBQ Menu

From the Bar...

Summer Punch (*Alcoholic and Non Alcoholic*)

From the BBQ...

Marinated Pork Chop on the Bone *with Fennel Seeds*
6oz Sirloin Steak
Marinated Grilled Chicken Fillet *with Lime and Coriander*
Marinated Grilled Vegetable Skewers
Grilled Darne of Salmon

From the Salad Bar...

Cesar Salad
Savory Rice Salad
Carrot Salad with Pumpkin Seeds
Waldorf Salad
Warm Salad of Potato & Chorizo Sausage

From the Oven...

Baked Potato
Corn on the Cob
A Selection of Gourmet Breads

From the Kitchen...

Chef's Homemade Dessert of the Day

Sample Reception & Canapé Menu

Smoked Salmon Tartlet with Crème Fraiche
Bilini with Smoked Trout or Mackerel served with Horseradish Cream
Mini Chicken Satay Skewers
Vegetable or Duck Spring Rolls
Selection of Gourmet Crackers with Irish & Continental Cheese (V)
(Cashel Blue Cheese & Pear, Brie & Walnut mix, Goats Cheese & Roast Vegetables)
Stuffed Sweet Bell Peppers with Cream Cheese and Chives (V)
Thai Fish Cakes with Sweet Chili Dip
Selection of Bruschetta
Goat's Cheese & Red Onion Marmalade Tartlet (V)
Chipolatas with Homemade Tomato Relish
Spanish Tortilla with Feta Cheese, Broccoli and Black Olives (V)

Sample Petit Fours

Chocolate Coated Strawberries
Mini Pavlova with Fresh Seasonal Berries
Selection of Chocolate Filled Cups
Fresh Fruit Skewers

Sample Buffet Lunch

Pan Seared Chicken Breast with Chestnut & Herb Stuffing served with Creamed Potatoes, Seasonal Vegetables and a Thyme Jus

or

Broccoli, Spinach and Feta Pasta Bake accompanied by Garlic and Rosemary Crostini and Mixed Salad

Chef's Gateaux
Tea or Coffee

Sample Gala Dinner

Tian Of Smoked Chicken, Ripe Mango & Watermelon
Wild Rocket Salad, Sakura Cress And A Mango, Basil And Orange Dressing

Wild Mushroom Soup

Dill Oil

Garlic and Rosemary Roasted Leg of Irish Lamb

Buttered Leek, Pinenut and Herb Stuffing, Champ Potato and Claret & Thyme Jus

or

Poached Darne of Atlantic Salmon

Baby Spinach, Grilled Asparagus, and Béarnaise Sauce
Steamed Mixed Vegetables & Garlic and Herb Roast Baby Potatoes

Homemade Apple Tart

With Chocolate Butterscotch Sauce and Hazelnut Ice Cream

Tea & Coffee

For further information, please contact the Commercial Services Team on:

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