



HOT FORK BUFFET SELECTION

SEAFOOD GRATIN – SALMON, SMOKED COD, PRAWNS, MUSSELS, WHITE WINE & CHEESE, SAVOURY POTATO TOPPING

PAN-FRIED FILLET OF SEA BASS, GLAZED WITH A LEMON AND CHIVE BUTTER, NEW SEASON BABY POTATOES

HOMEMADE CHINESE STYLE CHICKEN CURRY SERVED WITH RICE

CREAMY CHICKEN CARBONARA TOSSED WITH PENNE PASTA, HINTED WITH PARMESAN

CHARGRILLED CHICKEN & CHORIZO TOSSED WITH PENNE PASTA & TOMATO RAGOUT

CHICKEN CHASSEUR, COOKED IN A TOMATO & TARRAGON SAUCE WITH GARLIC, SERVED WITH RICE

ORIENTAL CRISPY BATTERED CHICKEN WITH WOK FRIED VEGETABLES, SWEET CHILLI & GINGER GLAZE

MEDALLION OF CHICKEN IN A WILD MUSHROOM & IRISH WHISKEY CREAM SERVED WITH RICE

PEPPERED BEEF STROGANOFF COMPLEMENTED WITH SAVOURY BUTTERED SAFFRON RICE

SLOW BRAISED IRISH BEEF COOKED WITH THYME & RED WINE, SERVED WITH BUTTERY CHAMP

HOMEMADE ITALIAN STYLE MEAT BALLS, TOMATO & HERB RAGOUT, PENNE PASTA & PARMESAN

HOME-MADE BEEF COTTAGE PIE, TOPPED WITH CREAMY POTATO MASH

HOME-MADE BEEF LASAGNE, GARLIC BREAD

VEGETARIAN ROASTED MEDITERRANEAN VEGETABLE & TOMATO PASTA WITH PARMESAN

VEGETARIAN WELLINGTON- BUTTON MUSHROOM & ASPARAGUS, SUN BLUSH TOMATO & MOZZARELLA BAKED IN PUFF PASTRY

ACCOMPANIED WITH SALAD BAR. FRESHLY BAKED BREADS, TEA AND COFFEE

CHOOSE ANY TWO HOT DISHES £10.95+VAT PER PERSON

ADD DESSERT £3.00+VAT PER PERSON