# A Well-Deserved Break

# Tea-holic

€2.95 per delegate

Freshly brewed tea or coffee

Cookie Monster (1, 2, 8, 10 & 11)

€3.50 per delegate

Selection of biscuits
Freshly brewed tea or coffee

Going Going Scone (1, 2, 8 & 11)

€5.50 per delegate

Home scones served with preserve & fresh cream Freshly brewed tea or coffee

Pastry Perfection (1, 2, 8, 10 & 11)

€5.50 per delegate

Selection of Danish pastries or mini traybakes Freshly brewed tea or coffee

Bad Boys (1, 2, 8 & 11)

€7.50 per delegate

Bacon bap
Freshly brewed tea or coffee

\*Add egg for 50c per delegate

Energy Charger (1, 2, 8, 10 & 11)

€8.95 per delegate
Dried fruit & energy bars

Selection of yogurts
Freshly brewed tea or coffee

Slider Boards (1, 2, 8, 11 & 13)

€14.95 for 2 delegates sharing

4 miniature burgers, dressed salad, chips & sweet potato fries Freshly brewed tea or coffee

Pancake Boards (1, 2, 8 & 11)

€14.95 for 2 delegates sharing

10 homemade pancakes, 1 sauce & a choice of 4 accompaniments
Freshly brewed tea or coffee

# Graze the Day Away

€60 per platter (10)

A combination of nuts, dried & fresh fruit grazing platters

€90 per platter (1, 2, 8, 10 & 11)

The taste of sweetness cannot be left out and that's why we offer our sweet platter with mini meringues, cupcakes, cookies, marshmallows & popcorn

€140 per platter (1, 2, 8, 11 & 13)

An assortment of cheeses allowing for a mixture of textures and flavours, accompanied by crunchy breadsticks & crackers dressed with fresh fruit

\*Each platter caters for 30 delegates

The 14 Allergies to be aware of:

1. Eggs 2. Milk 3. Shellfish 4. Molluscs 5. Fish 6. Peanuts 7. Sesame 8. Soya 9. Sulphur Dioxide 10. Nuts 11. Cereals Containing Gluten 12. Celery 13. Mustard 14. Lupin

# Working Lunch

#### Classic Sambos

€7.95 per delegate

Closed sandwiches with a selection of fillings Freshly brewed tea or coffee

Add soup for €11.95 per delegate

# Fancy Sambos €10.95 per delegate

Open sandwiches on assorted breads and wraps, with a selection of fillings
Freshly brewed tea or coffee

Add soup for €14.95 per delegate

#### Wholesome Grub

From €12.50 per delegate

Carvery lunch & salad bar with cold meats

\*A maximum of 30 delegates

### Munchies

Prices are per delegate

Something Vegetarian

Garlic Bread Baguette Smothered with Garlic Butter (1, 2, 8 & 11) €2.50

Spicy Potato Wedges Sweet Chilli Dip (1, 2, 8 & 11) €3.00

Vegetable Spring Rolls (1, 2, 8 & 11) €3.50

Vegetable Crostini Topped with Salsa & Melted Cheese (1, 2, 8 & 11) €3.50

Something Classic

Cocktail Sausages (1, 2, 8 & 11) €3.00

Crumbled Goujons of Chicken or Fish (1, 2, 5, 8 & 11) €3.50

BBQ Sticky Ribs (2, 7, 8, 9 & 11) €3.50

Balti Chicken Skewers (7, 8, 9, 11, 12 & 13) €3.50

Assorted Sandwiches €4.95

Bacon Butties (1, 2, 8 & 11) €6.50

Breakfast Roll (1, 2, 8 & 11) €6.50

Sliders (1, 2, 8 & 11) €6.50

\*Add Tea & Coffee to your buffet €2.95 per guest \*Choose 3 or more options per guest & receive a €1.00 discount per delegate

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# Buffet

# Choose Two of the Following Options

Chicken A La King (1, 2, 5, 8 & 11)

Traditional Beef Lasagne (1, 2, 8, 11 & 12)

Thai Green Vegetable Curry (2, 8, 10, 12 & 13)

Chilli Con Carne (8 & 12)

Italian Meat Balls in a Rich Tomato & Herb Sauce (2 & 8)

Mild Chicken Korma (2, 8, 12 & 13)

Goujons of Chicken (1, 2, 8 & 11) or Fish (1, 2, 5, 8 & 11)

Crispy Chicken in Sweet and Sour Sauce (1, 2 & 11)

Fingers of Hot Salmon (€2.00 Supplement) (1, 2, 5 & 11)

Beef Stroganoff (€2.00 Supplement) (2 & 8)

\*Add plates of cold meat or fish for only €4.00 per delegate

# Choose Two Side Dishes

Boiled Rice or Pasta Chips or Baked Potato

### Choose Three Salads

Mixed Leaves

Tomato & Red Onion

Coles aw (1, 2 & 8)

Potato Salad (1, 2 & 8)

Mediterranean Couscous (8, 9 & 10)

Beetroot Salad (8 & 10)

for booking this menu

# Freshly Brewed Tea & Coffee

#### Buffet Menu Available from €16.50 A minimum of 30 guests is required

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# Gourmet Dinner

Select from the Options Below:

#### Starters

Soup of your choice

Four Season's Caesar Salad (1, 2, 3, 8 & 11) Lettuce, bacon lardons and crispy croutons

Warm Cajun Chicken (1, 2, 8, 9 & 11)
Salad dressed with garlic dressing

Vol Au Vents (1, 2, 8 & 11)

Chicken & mushroom in a creamy white wine sauce

Dressed Duo of Water and Galia Melon

Drizzled with passion fruit coulis

Crispy Garlic Mushroom (1, 2, 8 & 11)
Served with garlic aioli and salad leaves

#### Mains

Pan-fried Supreme of Chicken (2, 8 & 11)

On a bed of herb mash, served with white wine and mushroom sauce

**Tradition Oven Roasted Turkey & Baked Gammon** (1, 2, 8 & 11)
Served with herb stuffing & pan gravy

Baked Fillet of Salmon (2, 5 & 11 & 12)

On a bed of buttered leeks and drizzled with citrus hollandaise

Creamy Vegetable Curry (1, 2, 8, 11, 12 & 13)

Roasted butternut squash, red lentil, chick pea & coconut cream, served on naan bread

Roast Sirloin of Beef (€2.00 Supplement) (1, 2, 8 & 11)

Finished with a Yorkshire pudding and herb gravy

10oz Sirloin steak (€5.00 Supplement) (2 & 8)

Accompanied by grilled tomato & creamy peppercorn sauce

All of the above served with roast & creamed potato plus seasonal medley of vegetables (8)

#### Dessert

Cheesecake of your choice – Strawberry, Lemon or Baileys (1, 2, 8, 10 & 11)

Traditional Warm Apple Tart (1, 2, 8 & 11)
Served with fresh cream and crème anglaise

Warm Chocolate Chip & Orange Pudding (8, 11 & 10) Served with ice-cream

Pavlova (1 & 2)

Topped with fresh fruit coulis

If you would like to add more options then simply add

€1.00 for every additional starter €2.00 for every additional main €1.00 for every additional dessert

Supplements apply to the total number of delegates.

Four-course menu available from €22.95 per delegate (Based on one starter, one main and one dessert, excluding supplements)

#### The 14 allergies to be aware of:

1. Eggs 8. Soya

2. Milk 9. Sulphur Dioxide

3. Shellfish 10. Nuts

4. Molluscs 11. Cereals Containing Gluten

Fish
 Peanuts
 Mustard
 Sesame
 Lupin