

BUFFET MENUS

ASIAN BUFFET

€28.00 per person (minimum numbers of 20).
We always include a vegetarian main course.
Please choose 2 additional choices:

Mains

Thai Green Chicken Curry

With green chillies, peppers mixed with coconut milk bamboo shoots, aubergine and onions. (1, 6, 11, 12)

Stir Fried Beef with Basil and Soy

With garlic, soy sauce & fresh basil leaves.
(1, 2, 6, 11, 12)

Stir Fried Ginger Chicken

With carrots, spring onion, mushroom and peppers.
(1, 2, 6, 11, 12)

Wok Fried Prawns

With mixed peppers, carrot, onions, bamboo shoots, chilli & black bean pepper sauce. (1, 2, 6, 11, 12)

Red Thai Vegetarian Curry

Red chillies, peppers, bamboo shoots, aubergine & onions. (1, 6, 12)

Sides

Prawn crackers (2, 14)

Basmati rice

Vegetable chow mein (1, 3, 6, 7, 11, 12)

Desserts

Chef's Selection of Desserts

Assortment of petit fours (1, 3, 7)

Baby éclairs (1, 3, 7)

Vegan pistachio carrot cake (1, 8)

Freshly brewed tea or coffee

Should you suffer from a Food Allergy, please make this known to us and we will do our utmost to accommodate your needs. Gluten (1) – Crustaceans (2) – Eggs (3) – Fish (4) – Peanuts (5) – Soybean (6) – Milk (7) Nuts (8) – Celery (9) - Mustard (10) – Sesame (11) – Sulphites (12) – Lupin (13) – Molluscs (14)

BUFFET MENUS

EUROPEAN BUFFET

€28.00 per person (minimum numbers of 20).
We always include a vegetarian main course,
please choose 2 additional choices:

Mains

Mustard breaded pork chops

With baby sweet corn and calvados jus. (1, 3, 10)

Tandoori salmon

With riata yogurt. (1, 4, 7, 9, 10)

Lime and coriander chicken supreme

With wilted greens and ginger aioli. (3, 7)

Minted lamb chops

With apple salsa.

Beef cheek korma

Mild Indian curry with slow braised beef cheeks,
button mushrooms & shallots.

Fish en croûte

White fish wrapped in pastry. (1, 3, 4, 11)

Spinach and ricotta tortellini

With a wild mushroom reduction. (1, 3, 7)

Sides

Steamed basmati rice

Mediterranean roasted vegetables

Roast herb garlic baby potatoes

Selection of gourmet salads

Desserts

Chef's Selection of Desserts

Assortment of petit fours (1, 3, 7)

Baby éclairs (1, 3, 7)

Vegan pistachio carrot cake (1, 8)

Freshly brewed tea or coffee

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BUFFET MENUS

MEDITERRANEAN BUFFET

€28.00 per person (minimum numbers of 20).

Mains

Selection of European cheese (7)

Prosciutto, chorizo, green pepper salami slices

Smoked salmon & Camembert quiche (1, 3, 4, 7)

Parma ham & tomato quiche (1, 3, 7)

Spiced cumin hummus (11)

Sun-dried tomato and basil pesto (8, pine nuts, 7)

Roasted red pepper and pineapple chutney

Seasonal fruit platter

Selection of artisan breads (1, 3, 7)

Mixed olives with roasted vegetables (12)

Mediterranean salad with penne

Rocket salad with olives, sun-dried tomatoes and Parmesan (7)

Cold potato salad (10)

Freshly brewed tea or coffee

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SPENCER PARTY PLATES

5 items €15.00 per person

6 items €16.00 per person

(minimum numbers of 10)

Chicken satay skewers (5)

Beef sliders with relish (1, 7)

Louisiana chicken wings (7)

Lamb sliders with riata yoghurt (1, 7)

Beef teriyaki skewers (1, 6)

Sweet and sour chicken spring roll (1)

Tandoori chicken kebabs (1, 9, 10)

Selection of vegetarian quiches (1, 3, 7)

Veg spring rolls - Cantonese style (1)

Pizza crostini (1, 7)

Mini pulled pork burgers (1, 10)

Potato and shrimp skewers (1, 2)

(2 pieces of each item will be served)

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