

# BUFFET MENU



## MAIN DISHES

- ~ Authentic char-coal fired marinated chicken curry, chef's blend of spices with creamy cashew & coconut sauce, red peppers with fluffy basmati rice
- ~ Slow braised Kerry Beef & baby onion in Dingle ale, local roots, with Ardfert rooster butter mash
- ~ Cornfed Irish Chicken supreme, red-wine, button mushrooms & tarragon, with thyme, confit garlic & roasted baby potatoes
- ~ Lemon roasted salmon fillet, seagrass & sauvignon blanc velouté. Steamed baby potatoes with dill butter
- ~ Thai green chicken curry, coconut lemongrass, baby vegetables, fluffy rice (vegan available)
- ~ Deep flavoured, slow cooked Lamb tagine, sweet braised fruit, almond & chickpeas, toasted couscous
- ~ Irish crispy pork schnitzel, Dijon & thyme creamy gravy, Ardfert scallion mashed potatoes
- ~ Paprika smoky chicken breast, butter beans, cherry tomato & roasted peppers
- ~ Atlantic Seafood mornay pie, king prawns, cod, hake, dill creamy cheddar sauce, crispy cheesy potato crust

## SIDE SALADS

- ~ Rainbow slaw, shredded cabbage, creamy mayonnaise
- ~ Classic Caesar, crisp baby gem, toasted croutes & shaved parmesan
- ~ Crumbled Feta & kalamata black olives, baby leaf salad, Greek dressing
- ~ Fruity toasted couscous, pomegranate pearls, toasted seeds & coriander
- ~ Italian Mozzarella & cherry tomato, balsamic dressing & fresh torn basil
- ~ Avocado beetroot salad, servile orange segment, baby leaves, honey lemon dressing

## SIDE VEGETABLES

- ~ Irish buttered seasonal greens
- ~ Honey roasted locally sourced roots
- ~ Charred mediterranean vegetables, herb oil & toasted pine nuts
- ~ Sweet potato & confit garlic mash
- ~ Charred broccoli & almond lemon pesto
- ~ Braised red cabbage with apple & port
- ~ Cauliflower cheese, Gubbeen cheese & wholegrain mustard, parmesan crust
- ~ Goose fat rooster potatoes with rosemary sea salt

## DESSERTS

Pick 2 €9pp / Pick 3 €13pp

- ~ Double chocolate brownie
- ~ Chocolate & dingle sea salt caramel fudge cake
- ~ Zesty buttery Irish lemon curd roulade
- ~ Baked blueberry & vanilla cheesecake
- ~ Richardson apple, cinnamon crumble cake
- ~ Black cherry, almond & vanilla bakewell
- ~ Strawberry & marshmallow kebabs with melted milk & white chocolate

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