



Carton House

Artisan Buffet Lunch Menu

Our Executive Head Chef has designed seasonal menus which will change daily to ensure your guests enjoy a wonderful dining experience.

SAMPLE MENU

MONDAY

Seasonal Soup

Pumpkin Bisque, Spiced Cinnamon Cream

Salad Station

Chef's Selection of 2 Salads:

Sweet Potato Black Bean Salad

Cucumber & Tomato Salad,

Shaved Apple, Cabbage, Pear Salad, Ginger Vinaigrette

Sweet Pepper, Black Bean & Brown Rice Salad

Roasted Squash Tabouleh

Sandwich Station

Freshly baked Artisanal Breads including

Gluten Free Bread selection & a selection of fillings to create your own

Charcuterie & Cheese Station

Selection of Cured Meats & Irish Cheeses, Marinated Vegetables,

Flavoured Olive Oils, Olive & Pasta Salad

Mains

Roasted Sliced Rib of Beef with a Red Wine & Mushroom Sauce

Baked, Lightly Cured Atlantic Salmon in a Puff Pastry Shell

Provençal Vegetable & Tofu Lasagna Bake, Tomato Sauce

Vegetables

Mash Potatoes

White Bean Vegetable Casserole

Dessert

Bartlet Pear Tartlet

Served with our Pastry Chefs Daily Assiette Selection

Includes Tea and Coffee Service

€24.00 per person