

LUNCH MENUS

WORKING LUNCH MENU

Choose 3 salads & 3 sandwiches from the below selection. Chef's choice desserts.
€31.00 per guest (Minimum of 10 guests)

SANDWICHES

Served on a selection of artisan bread

Ham and cheese

Carved ham, Dubliner mature cheddar, relish

Free range egg

Truffle mayonnaise, watercress

Smoked Irish salmon

Horseradish cream cheese, capers

Grilled cajun chicken

Caesar dressing, baby gem, Grana Padano, wrap

Smoked Goatsbridge trout

Pickled cucumber, trout caviar

Tuna

Mixed peppers, red onion, lime aioli

Rare roast beef

Rocket, horseradish mayonnaise

Pastrami

Plum tomato, rocket, confit garlic aioli

Coronation chicken

Curry mayonnaise, mango, fresh herbs

Goat's cheese

Roast red pepper, basil, pine nuts

LUNCH MENUS

SALADS

Quinoa

Roast Mediterranean salad

Pasta

Chorizo, cherry tomatoes, olives, spinach, Italian dressing

Garden salad

House dressing

Baby beetroot

Bocconcini, toasted almonds

Crispy Thai noodle salad

Naam jim dressing

Baby potato salad

Fresh thyme, pommery mustard dressing, chorizo

Cobb salad

Cos lettuce, ham, chicken, avocado, creamy buttermilk dressing

Traditional Greek salad

Cucumber, pepper, black olives, plum tomato, extra virgin olive oil

LUNCH ENHANCEMENTS

Chefs soup of the day €5.00 per guest

Seafood chowder €8.00 per guest
Selection of Irish seafood, veloute, dill

Freshly brewed coffee, decaffeinated coffee & selection of fine teas

LUNCH MENUS

BUFFET LUNCH MENU

Minimum of 35 guests

Option 1 - €42.00 per guest

Choose 3 salads, 3 main courses

Dessert – chef's choice

SALADS

Quinoa

Roast Mediterranean salad

Pasta

Chorizo, cherry tomatoes, olives, spinach, Italian dressing

Garden salad

House dressing

Baby beetroot

Bocconcini, toasted almonds

Crispy Thai noodle salad

Nam Jim dressing

Baby potato salad

Fresh thyme, pommery mustard dressing, chorizo

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MAIN COURSES

Thai green chicken curry
Chicken breast, coconut, coriander, coconut rice

Mixed Irish seafood pie
Creamy velouté, potato purée, chives

Chicken tikka masala
Marinated chicken thigh, spices, tomato, coconut, steamed rice

Vegetable stir-fry
Egg noodle, sweet soy

Roast supreme of chicken
Wild mushroom fricassee, pan jus, sauté potato

Pan fried salmon
Quinoa, fresh herbs, dill yoghurt

Vegetable lasagne
Tomato, fresh basil, Mornay sauce

Beef bourguignon
Pearl onion, mushroom, Alsace bacon

Baked Kilmore Quay cod
Herb crust, samphire cream, stem broccoli

Navarin of lamb
Root vegetables, fresh thyme, pearl onion

Confit duck leg
White bean stew, Alsace bacon

LUNCH ENHANCEMENTS

Additional salad	€4.00 per guest
Additional main	€8.00 per guest
Salmon and tuna sashimi Wasabi, soy	€10.00 per guest
Additional desserts	€4.00 per guest

LUNCH MENUS

PLATED 3 COURSE LUNCH SELECTION

Minimum of 20 guests

1 appetiser, 1 main & 1 dessert. The price will be determined by main course chosen.
Please note a supplement of €10 will apply per choice of main course.

APPETISERS

Cured Goatsbridge trout
Wasabi aioli, pancetta and raspberry crumb

Chicken liver pate
Fresh sage, sourdough, plum sauce

Goat's cheese mousse
Beetroot, balsamic, asparagus, baby leaves

Carton Caesar salad
Baby gem, anchovy dressing, pancetta, Grana Padano, feta, black olive

Irish smoked salmon
Horseradish crème fraîche, avocado

Caprese salad
Macroom bocconcini, tapenade, extra virgin olive oil

Smoked haddock fish cake
Panko bread crumbs, celeriac remoulade, watercress

Chicken and mushroom parcel
Cream sauce, pine nut pesto, rocket

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SOUP

Add a soup course to your meal for an extra €6.00 per guest

Cream of vegetable soup
Fresh herbs

Butternut squash
Chilli

Celeriac and Granny Smith apple
Parmesan cream

Wild mushroom
Fresh tarragon, truffle oil

Cream of cauliflower
Herb oil

Roast tomato and red pepper
Basil

SORBET

Add a sorbet to your meal for an extra €6.00 per guest

Apple
Calvados

Mint mojito
White rum

Mango & passionfruit

Blackberry
Prosecco

LUNCH MENUS

MAIN COURSES

John Stone sirloin of beef 8oz €65.00
Fondant potato, baby carrots, grilled flat cap mushroom, red wine jus

Prime Irish Hereford fillet steak 6oz €65.00
Colcannon, shallot purée, baby broccoli, pan jus

12 hour lamb shank medallion €52.00
Smoked hummus, grilled courgette, baby carrots, parsnip crisps, pot jus

Garam masala rubbed chicken breast €49.00
Curried lentils, bacon and garlic green beans, yoghurt dressing

Grain fed chicken breast €49.00
Braised shitake mushroom, sweet corn purée, bok choy, kaffir lime coconut broth

Corn-fed chicken supreme €49.00
Roast garlic & parmesan mash, pancetta crisp, fresh asparagus, orange dust, Pedro Ximenez jus

Pan fried Goatsbridge trout €49.00
Sweet potato mash, bok choy, lime and coconut sauce, fresh coriander, toasted coconut

Almond crusted cod fillet €52.00
Roast garlic and parmesan mash, glazed baby carrots, baby broccoli vermouth buerre blanc

Oven roasted hake fillet €49.00
Chorizo sausage, polenta, grilled courgette, fresh basil and lemon buerre blanc

Pork fillet €49.00
Date, apple, prosciutto, creamy mushroom sauce

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VEGETARIAN MAIN OPTIONS

Quinoa cake
Sweet potato, fresh herbs, smoked hummus, parsnip crisp's (VG)

Garden pea risotto
Asparagus, mint, pecorino

Spinach & ricotta cheese tortellini
Pesto, rocket

Green lentil dahl
Spices, coriander, coconut, poppadum

Heritage tomato salad
Tapenade, basil, extra virgin olive oil

When choosing a menu, the vegetarian option will always be a silent option

DESSERTS

White chocolate and raspberry tart

Vanilla panna cotta
Macerated strawberries, matcha shortbread

Mango and passionfruit cheesecake
Mango salsa, passionfruit sorbet

Blackberry and yoghurt crumble
Miso Anglaise, apple sorbet

Trio of chocolate mousse
Salted caramel ice-cream, chocolate dentelle

Fig and pistachio Bakewell tart
Cherry sorbet

Lemon meringue pie
Lemon curd, mascarpone ice-cream

Vanilla crème brûlée
Spicy Sable Breton

Irish cheese plate
Selection of Irish cheeses, crackers, spicy chutney
(Supplement of €5.00 per guest)

Freshly brewed coffee, decaffeinated coffee & selection of fine teas.

LUNCH MENUS

INTERACTIVE STATION

Oyster shucking station	€20.00 per guest
Rustic farmhouse cheese & charcuterie	€15.00 per guest
San choy bow Pork mince, ginger, garlic, iceberg cups, oyster sauce	€15.00 per guest
Duck pancakes Shredded duck, spring onion, hoi sin sauce, coriander	€17.00 per guest