

Canapes/ finger food €35 platter 25 pieces

Ummera smoked salmon, pickled cucumber treacle bread
Ardsallagh goats' cheese caramelised onion tartlets
Chicken liver & brandy pate Cumberland sauce
Coronation chicken, mango coriander bouchees
Mini quiche Lorraine

Gourmet sandwich platters €4.75 per person

Selection on doorstep bread using our own homecooked meats & salads.

Cold buffet package minimum 10 people €12.50 per person

Hand carved honey baked ham
Hand carved slow roasted turkey crown
Rustic coleslaw
Baby potato spring onion & mint potato salad
Mixed selection of leaves beetroot, grated carrot, red cabbage, feta cheese, toasted seeds
Moroccan cous cous with apricots, roasted peppers, sundried tomatoes, toasted almonds, seeds & rocket, Selection of homemade breads

Main dishes - ready to be heated served with 2 sides

€10.50 per person minimum 6 people per dish

Fillet of beef and brandy stroganoff with a mushroom cream sauce (wf)
Moroccan lamb tagine & apricot tagine (df, wf)
Creamy Chicken korma, desiccated coconut and coriander (wf)
Thai red chicken curry, lemongrass, ginger & coconut milk (df, wf)
Sweet potato, chickpea & spinach curry (df, wf, vegan)
Sides: Mixed green salad | Baby roasted potatoes | Cous cous | Basmati rice

Quiches wholemeal pastry base, serves 4/5 people €12.50 each

Quiche Lorraine | Mushroom leek, vintage cheddar & thyme
Smoked salmon, potato, crème fraiche & dill | Mediterranean Roasted vegetables

Whole dressed side of salmon with a chive mayo & edible flowers €50

Kids menu €5.95 per person, ready to be heated

Homemade chicken goujons | Mini sausage rolls | Homemade potato wedges

Desserts

Raspberry and white chocolate tart €25 | Apple and berry crumble tart €25
Pear and almond frangipane tart €25 | Fresh berry meringue roulade €28
Banoffee roulade €28 | Death by chocolate gateaux €35

Sweet canape platter €28- 30 pieces

Mini Eclairs | Mini Apple Crumbles | Mini Lemon Tarts
Salted Caramel Profiteroles | Mini Raspberry White Chocolate Tarts