

T U R N I N G T A B L E S
Dining

P A R T Y B U F F E T M E N U

2018



PRIME ROAST BUFFET OPTIONS

Roast prime rib of Irish beef
horseradish jus.

Loin of free-range pork
apple sauce & sage jus.

Slow cooked leg of Wicklow lamb
pomme boulangere & roast gravy.

Crown of bronze turkey
thyme stuffing, cranberry & jus roti

Colibiac of salmon
lemon aioli

Glazed whole limerick ham
mustard crumb & dijon jus

Pot roast haunch of venison
foriestere of wild mushrooms & bacon

With bouquet of vegetables, potato dish of your choice
2 salads, freshly baked breads & accompaniments



HOT BUFFET OPTIONS

Tender stroganoff of Irish beef
dressed rice & herbs

Slow cooked pork belly
roast vegetable medley & gratin potatoes

Classically dressed chicken
in white wine and mushroom, pomme puree

Confit of duck leg
oriental vegetable medley & Hong Kong noodles

Atlantic fish & seafood pie
crunchy mash topping & buttered peas French style

Lasagne al forno
garlic bread & rocolo salad

Kerry lamb casserole
roast potatoes & dressed root vegetables

Roast pave of salmon
braised fennel, pastis cream & baby boiled potatoes.

Tagine of Irish chicken & onion
dressed tabouli of cous cous.

Malayan style curry
your choice of - chicken, beef or prawn
pilau rice & naan bread

with 2 salads, freshly baked bread & accompaniments



COLD BUFFET OPTIONS

Dressed charcuterie board

pickles, breads & relish

Selection of Irish and French cheese

fruits, crackers, breads & fig jam

Soused north Atlantic prawns

Vietnamese dressing & crisp leaves

Smooth parfait of Kilkenny free range duck liver

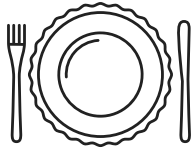
confit plums & toast

Dressed platter of home smoked salmon

gribiche sauce & lemon

Skewers of seasonal & tropical fruits

With 3 salads & freshly baked bread



BUFFET SALAD OPTIONS

Austrian style potato salad

Tomato, red onion & balsamic

Tabouli of Cous Cous

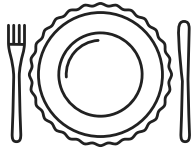
Broccoli, goats cheese & walnut

Carrot & coriander slaw

Mixed mesculin leaves

Classic dressed Caesar

Pea, bacon & feta



All dishes are adaptable & dishes or ingredients that have not be used in the sample menus are of course possible to order

All dishes are samples & seasonal at the time of print, changes are sometimes required to suit the market

Choices on each course are available but are subject to supplements depending on the value and volume of products and guests.

Allergens are catered for as part of the consultation process



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