

# BUFFET EVENT MENU

## TO START



### ANTIPASTI SELECTION

A selection of cured meats, cheeses, seafood, salads, breads and preserves from Kerry and West Cork  
or

### SEAFOOD PLATTER

A selection of seasonal fresh, smoked and cured Irish fish and shellfish, served with seasonal leaves and accompaniments

## MAIN COURSE *(choose 3 items)*

SPICED LAMB TAGINE WITH APRICOTS, ALMONDS AND COUSCOUS  
STUFFED PIMENTOS WITH COUSCOUS AND SALSA VERDE  
BRAISED DAUBE OF BEEF IN PUFF PASTRY  
CHICKEN, WILD MUSHROOM AND TRUFFLE CASSEROLE  
CREAMY SEAFOOD PIE WITH FRESH HERBS  
SLOW COOKED BEEF BRISKET WITH CHILLI BEANS  
BAKED FILLET OF SALMON IN A HERB CRUST  
ROASTED AUBERGINES WITH MASALA SPICES AND MINT YOGURT  
INDIAN STYLE CURRIED CHICKEN IN COCONUT MILK

## DESSERT *(choose 4 items)*

DARK CHOCOLATE BROWNIE  
LEMON MERINGUE PIE  
BANOFFEE PIE  
MACARON SELECTION  
MILK CHOCOLATE MOUSSE  
MINI APPLE CRUMBLE  
STRAWBERRY PAVLOVAS  
MINI CHOCOLATE ECLAIRS

# PLATED EVENT MENU

## TO START



DINGLE GIN CURED SALMON with avocado, lime, cucumber and coriander  
CONFIT DUCK LEG with sugared waffles, beetroot, blackberry dressing  
WEST CORK CRABMEAT with apple, cucumber and lemon  
SNEEM BLACK PUDDING with crispy pork, cauliflower and glazed apples  
FIVEMILETOWN GOAT CHEESE SALAD, smoked beetroot, fig chutney and crispy pecan  
SMOKED CHICKEN SALAD with orange, sun ripe tomatoes and basil pesto

## MAIN COURSE *(choose 3 items)*

ROAST SIRLOIN OF IRISH BEEF, slow cooked short rib, celeriac, red wine sauce  
ROAST FILLET OF KERRY HILL LAMB, carrot puree, braised lamb shoulder, rosemary jus  
CRISP BAKED FILO PARCEL with sweet potato, pine nut, feta and spiced lentils  
FREE RANGE CHICKEN with potato gnocchi, butternut squash and morel cream sauce  
PAN ROASTED CAULIFLOWER IN DUKKHA SPICE, couscous and pomegranate  
BAKED FILLET OF HAKE in a lemon crab crust, gremolata, spinach, lemon butter sauce  
ROASTED FILLET OF SALMON, poached prawn, chive and white wine cream  
HALIBUT FILLET WITH PANCETTA, sea asparagus, cucumber, golden raisin and green bean  
casserole  
BAKED AUBERGINE WITH MASALA SPICES AND MINT YOGURT  
SWEET POTATO, FETA, SPINACH AND PINE NUT FILO PARCEL with spiced lentils,  
wild garlic pesto  
WILD MUSHROOM AND WHITE TRUFFLE RISOTTO, PICKLED MUSHROOM

## DESSERT *(choose 4 items)*

TOFFEE CAKE with vanilla ice cream and butterscotch sauce  
GLAZED LEMON TART with little meringues  
CHOCOLATE FONDANT with warm chocolate sauce  
TRUFFLE HONEY ETON MESS, with custard and almonds  
VANILLA CHEESECAKE WITH RASPBERRY SAUCE  
STRAWBERRY AND PISTACHIO PAVLOVA

---

# LATE NIGHT FOOD

---



NACHOS WITH GUACAMOLE, SALSA AND SOUR CREAM

HOT DOGS  
(CHORIZO OR PORK AND APPLE)

BEEF SLIDERS

STICKY SPARE RIBS

POSH POT NOODLE

BUTTERMILK CHICKEN TENDERS

MARGHERITA PIZZAS

KEOGHS CRISP SANDWICHES

SANDWICHES AND WRAPS

BAGEL BAR  
(SELECTION OF BAGELS WITH SWEET AND SAVOURY FILLINGS)