

Buffet Menu:

Buffets can be laid out in many different ways, depending on numbers and level of service, the most common requested format is starters and main courses laid out together and desserts brought out later or laid on a separate buffet table.

Starters:

Irish Beef Carpaccio with Rocket Salad
Seafood Platters – Shellfish selection of Prawns, Cockles & Lobster with dips & sauces
Smokes Salmon Platters, Traditional Smoked, Hot Smoked and a course Salmon Terrine
Selection of Terrines & Pates with Chutneys
Free Range Egg Salad with Blue Cheese Mousse

Main Courses:

Roast Fillet of Irish Hereford Beef with cracked pepper & olive oil
Honey Glazed Waterford Ham
Roast Leg of Irish Comeragh Lamb with Rosemary & Garlic
Poached Clare Island Organic Salmon
Roast Loin of Irish Pork stuffed with Molloy's Black Pudding
Arlington Fish Pie with Knockanore Cheddar Cheese
Baked Aubergine & Courgettes topped with St Tola's Goats Cheese
Warm Quiche with Broccoli & Blue Cheese sprinkled with Toasted Pine Nuts
Traditional Irish Stew with boiled New Potatoes
Organic Chicken casseroled in Fresh Herbs & Tomatoes

Salads:

Cherry Tomatoes with Basil & Olive Oil
Irish Potato Salad with Mint & Spring Onions
Fruit, Celery, Apple & Walnut
Green Leaves with seasonal Herbs
Pasta with Red & Green Peppers & Black Pepper
Spicy Wild Rice Salad

Selection of dressings and relishes
Selection of homemade brown & white soda breads

Desserts:

Meringue Pavlova with fresh seasonal fruit
Rich Rum Flavored Chocolate Mousse
Arlington Chocolate Roulade
Warm Fresh Berry Crumble with Vanilla Ice Cream

Selection of Irish Cheese:

Cooleeney, Knockanore, Gubbeens, Knockdrinnagh, Ardahan, Wicklow Blue & Cashel Blue