

Dinner Buffet Menu



Please select two options. A silent vegetarian option will be available.

All served with tea, coffee and a selection of herbal teas

Beef

Vanilla braised cheek of Dexter beef, bone marrow jus, horseradish crème fraîche

Club cut of Ashbourne beef, pearl onion jam, Port Villa Madora jus

Chicken

Butter roasted supreme of Irish chicken, lemon and black pepper sauce

Thai green chicken curry, fragrant jasmine rice

Fish

Pan seared fillet of Kilmore Harbour salmon, heritage tomato, lime and pepper salsa

Coconut crusted fillet of cod, lemongrass emulsion

Lamb

Cider and orange glazed shoulder of Kerry Hill lamb, lemon and herb quinoa, blue cheese and mint crème fraîche

Vegetarian

Fricassee of wild mushrooms, tagliatelle and Parmesan, butter milk and basil cream

Butternut squash, sage and feta cannelloni, cherry tomato fondue

Served with...

Jasmine rice

Market vegetables

Sea salted roast new potatoes

Chefs seasonal salad