



Gather Once More

BECAUSE THE CELEBRATION
DESERVES ONE MORE MOMENT
TOGETHER

From relaxed finger food to comforting
favourites and summer BBQs, our day two
dining is the perfect way to bring everyone
together before the weekend comes to a close.



SNACK FOOD BUFFET

- Golden Fried Cajun Mushroom
with a Selection of Dips
- Mini Vegetable Spring rolls
with Sweet Chilli sauce
- Cocktail Sausages with a
Mustard Dip
- Spiced Potato Wedges
- Garlic & Mozzarella Baguette
- Mini Smoked Bacon Quiche
- Spicy Buffalo wings BBQ Sauce
- Bread crumbed
Chicken Tenderloins

Choice of Two	€10pp
Choice of Three	€14.50pp
Choice of Six	€22.50pp
Choice of Eight	€28.50pp

COMBINATION OPTIONS

Tea/Coffee Sandwiches and Cocktail Sausages	€15pp
Tea/Coffee, Selection of Sandwiches and Cream of Vegetable Soup	€17.50pp
Tea/Coffee Sandwiches, Cocktail Sausages, Chicken Goujons and Selection of Dips	€19.50pp
Tea/Coffee, Selection of Sandwiches, Cocktail Sausages and Homemade Soup	€19.50pp



ROOM HIRE WILL APPLY
ON THE ABOVE MENUS



BUFFET MENU

HOT DISHES

Chicken a La King with Steamed Rice	€16.50
Beef Stroganoff with Savoury Rice	€16.95
Chicken Korma with Steamed Rice	€16.50
Beef Korma with Steamed Rice	€16.95
Chicken and Broccoli Pasta Bake with Garlic Bread	€16.50
Pork Goulash Steamed Rice	€16.50
Seafood and Fennel Pie, Garlic Bread	€18.95

All the above Hot & Cold dishes
include 2 of the Following Salads

SELECTION OF SALADS

- Coleslaw with Chives
- Oriental Noodle with Sweet Chilli
- Potato & Spring Onion Salad
- Waldorf Salad
- Tomato Basil Penne Pasta
- Egg Mayonnaise
- Mixed Leaf Salad

Additional Salad	€3.50pp
Selection of Breads	€2.50pp
• Homemade Brown Bread	
• Homemade Tomato & Basil	
• Homemade Soda Bread	
• Freshly Baked White Rolls	

DESSERT OPTIONS

€7 per person per dessert

- Plum trifle with gingerbread
and vanilla Anglaise
- Dark chocolate and hazelnut tart
with salted caramel
- Lemon and lime posset with
raspberry shortbread



ROOM HIRE WILL APPLY
ON THE ABOVE MENUS



SUMMER 'I DO' BBQ

MEATS

- Lightly spiced free range
chicken pieces
- 8oz Angus beef burger with
red onion marmalade
- Jane Russell's bratwurst sausages

ACCOMPANIMENTS

Sauces: Aioli, herb mayonnaise
and rouille

BREADS

Focaccia, homemade brown
and onion soda rolls

SALADS

- Vine tomato, fresh basil
and balsamic
- Redmond farm potato and chive

DESSERTS

- Lime posset with mascarpone
- Chocolate and pecan nut tart

€30 PER PERSON
BBQ & SALADS

€34 PER PERSON
INCLUDING DESSERTS



SUBJECT TO A MINIMUM
OF 50 GUESTS

