



## **Buffet Menu 2023**

Each portion feeds approximately 10 guests

### **House Salad**

Mixed greens, tomato, red onion, carrots, cucumber, red & green peppers, choice of dressing – 80

### **Fresh Vegetable Platter – 50**

### **Quinoa Caesar Salad GF\*\* V**

Chopped romaine, shaved parmesan, avocado, cherry tomatoes, garlic croutons, tri color quinoa, & Caesar dressing - 120

### **Deviled Eggs GF**

Irish Rasher & chives – 50

Local & Imported Cheese Platter GF\*\* Assorted crackers, candied walnuts, apple slices, grapes & Ballymaloe Irish chutney – 100

### **Shepherd's Pie**

Organic ground lamb & minced vegetables in Guinness gravy, whipped potatoes – 180

### **Maries Pasta**

Farfalle pasta, creamy white wine & paprika sauce, chicken, bacon, shrimp, green & red peppers – 220

### **Chicken Curry**

Mild Irish curry, chicken, mixed vegetables, Jasmine rice – 180

### **Alaskan Salmon\* GF\*\***

Jasmine rice & shaved Brussel sprouts with bacon – 240

### **Lamb Shank GF**

Bushmills mashed potatoes & root vegetables, topped with braising au jus – 260

### **Irish Chickpea Curry VV**

Mild Irish curry, chickpeas, red onion, red & green peppers – 180

### **Mushroom & Spinach Gnocchi V**

White wine sauce, mushrooms & spinach – 200

### **Bread Pudding**

Brioche, bacon bits, chocolate chips, caramel sauce, fresh cream – 90

### **Balvenie Scotch Pie – 100**

\*All our meats are cooked to the required minimum temperatures. Upon request, we will cook to your specifications. However, consuming raw or undercooked food may increase your risk of foodborne illness especially if you have certain medical conditions

GF – Gluten Free  
V – Vegetarian

GF\*\* - Gluten Free with small adjustment  
VV – Vegan