

event & outdoor catering

mains

prices are based on minimum of 15 people

Red Thai Chicken Curry €13 pp Fillet of Beef Stroganoff €15 pp Barrel Aged Beef Bourguignon, pearl onion, button mushroom, bacon lardons €14 pp Moroccan Lamb Tagine, with pomegranate & preserved lemon €14 pp Baked Salmon with a pea & mint sauce €14 pp Coq au vin with bacon & button mushrooms €14 pp **Green Thai Cauliflower, Sweet potato & chickpea curry €12.50 pp **Baked Aubergine Sandwich with courgette, bell pepper, tomato & Halloumi €12 pp Classic Chicken Curry €10.50 pp

Salmon encroute with Atlantic prawns, dill & lemon cream sauce (serves 8-10) price on request

sides

choose 1 per main course

Gratin Potato (€1pp supplement) **Creamy Mash **Roast Root Veg **Steamed Greens **Baby boils in mint butter **Roasted baby potatoes **Champ **long grain turmeric rice

the pantrí

salads

€12.00 per bowl (serves 6 guests)

**Rocket, Parmesan & Apple with hazelnut dukkah
**Quinoa, spinach & apple salad with pomegranate & toasted seeds
**Salad Nicoise (eggs, kalamata olives, green beans)
**Sugar Snap Salad with red onion, cherry tomato, toasted seeds & raspberry vinaigrette
Goats Cheese, roasted beetroot, red onion, peninsula honey & walnuts
Asian Noodle Salad with Asian Veg
**Green Leaf Salad, cherry tomato, cucumber, shaved carrot with Dijon dressing
**Potato Salad with spring onion with a Lemon & Garden Herb oil dressing
Red Cabbage, Celeriac & apple slaw
Broccoli, cherry tomato, feta cheese & flaked almonds

desserts

Cheesecake of your choice €40 Orchard Apple Crumble €40 Rich Chocolate Torte €45 Citrus Lemon Torte €45 Baked Apple & Custard Tart €45 Orange & Almond Cake €35

All above desserts serve 12-15 people and served with fresh cream

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platters

Sandwich platters from €45 for 8 people, including a selection of wraps, white & granary bread options

Cold Breakfast Platters, €40 for 3-4 people: granola pots, 2 butter croissants, 2 pain au chocolat, fluffy buttermilk pancakes with berries, cream & maple syrup *add: our homemade sausage rolls @* €3.50 *each*, *choose from:* pork, apple & fennel/ spiced pork & black pudding/ chickpea, spinach & feta cheese, all served with our homemade relish

Full Irish Breakfast, €13pp to include sausage, crispy streaky bacon, roast tomato, black pudding, baked flat mushroom, homemade beans, eggs, sourdough toast ***Vegan/ Vegetarian breakfast also available on request at €12.50pp

Treats platter from €25 based on 3-4 people, a selection of our homemade traybakes, cookies & protein balls

Seasonal Fruit Platter, serves 6-8 people €45

Irish Charcuterie & Cheese Board with chutneys, olives & local baked sourdough €10 per person (min 4 people)

Homemade Soup & Sourdough €5pp

Cold Meat Buffet €15.50pp (minimum numbers 15)

Our cold meats buffet includes Baked Ham, Roast Turkey & marinated chicken along with 3 salads & selection of bread

Cold Meat Platter €60 based on 8 people, includes honey baked ham & freshly roast turkey

Dressed Side of Salmon €120 based on 10-12 people with sliced cucumber & Atlantic Prawn Cocktail

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finger food menu

€12 per person min 10 people, choose 4 items- each guest gets 2 items each

Chicken Liver Paté on sourdough toast with fruit chutney Spinach, goats cheese and pine nut roulade with peninsula honey Goats Cheese BonBon with a toasted almond crumb, roasted beetroot Braised Beef & Blue Cheese Crostini with horse radish mayo & carmelised onions **Tomato & Basil Risotto Balls with parmesan crumb **Cherry Plum Tomato, Mozzarella & basil skewers Fivemiletown goats cheese & baked beetroot tartlette with carmelised walnut Spicy buffalo chicken skewers with cashew crunch

Mini Irish Beef Burgers with Cashel Blue Cheese (1 piece) Sesame seed, honey & dijon mustard cocktail sausages (4-6 pieces)

Irish Charcuterie & Cheese Board with chutneys, olives & local baked sourdough €10 per person (min 4 people)

Seasonal Fruit Platter, serves 6-8 €45