

BOXED LUNCH FOOD

€18 per person
Minimum 10 people

Sample sandwich list from the café

TURKEY SANDWICH

Roast breast of Turkey with bacon and onion jam, provolone cheese and spinach

CAJUN CHICKEN WRAP

Roast breast of chicken with Cajun spices, mayonnaise, mixed peppers, onion and rocket

HAM AND CHEESE SANDWICH

Honey and mustard baked ham with smoked cheddar and Dijon mayonnaise on a brioche baguette

CAPRESE SANDWICH

Open Caprese sandwich with beef tomato, mozzarella, green olive tapenade and rocket

SELECTION INCLUDES

Tayto Crisps

Creamy Coleslaw

Seasonal Whole Fruit

Chocolate Chip Cookie

Bottle of Mineral Water

BOWL FOOD

One Choice €22 per person | Two Choices €30 per person
Minimum 25 people

CHICKEN KORMA

A mild creamy Indian curry with toasted almonds and basmati rice

THAI MASSAMAN CHICKEN CURRY

A Red Thai Curry with fragrant herbs and basmati rice

BEEF AND GUINNESS STEW

Rich Irish Stout Stew served with mash potato

MEXICAN CHILLI BEEF

Served with rice guacamole, sour cream, pico de galo

SEA SCALLOPS

apple, cauliflower & hazelnuts, seaweed salad

LAMB TAGINE

Moroccan lamb with coriander cous cous and lime yogurt

CHICKPEA, SPINACH AND SWEET POTATO

Roasted sweet potato, with chilli chickpea and garlic in a tomato sauce

CAJUN SALMON

Roast red pepper cous cous, lemon cucumber and mint yogurt

THREE BEAN CHILLI

Steamed rice, guacamole sour cream and vintage cheddar

Finished by a selection of Chefs Choice Mini Desserts
Served with Freshly Brewed Tea and Coffee

PLATED LUNCH MENU

Three Course €41 per person | Two Course €36 per person
Minimum 30 people

Choose One Starter, One Main and One Dessert

STARTERS

Carrot, Coconut and Ginger soup

Bruschetta with beef tomato, buffalo mozzarella, sun dried tomato and rocket

Char Grilled Prawn Skewer with Asian salad, chilli and lime dressing

Caesar Salad with smoked pancetta, aged parmesan and croutons

Warm Goats Cheese Salad with beetroot and pecan nuts, balsamic dressing

MAINS

Chimichurri Salmon with warm Nicoise style potato salad and Kalamata olive

Chargrilled 9oz Rib Eye Steak with champ potato, tenderstem broccoli and pepper sauce (€6 supplement)

Supreme of Chicken with savoy cabbage and chorizo, chive mash, red wine jus

Spinach and Ricotta Tortellini with white wine, spinach cream sauce

Chargrilled Lemon and Garlic Chicken Caesar Salad topped with parmesan cheese

DESSERTS

Apple and Berry Crumble with vanilla ice cream

Raspberry and White Chocolate Meringue Roulade

Vegan Chocolate Torte with berry compote

Strawberry Panna Cotta

Served with freshly brewed tea and coffee

Supplements apply for choice menu.
Additional Starter and Dessert Course available at €3 per person
Each Additional Main Course available at €4 per person
A supplement will apply to all menus that includes a choice
We will include a silent vegetarian option as standard for your event

WORKING LUNCH MENU

Minimum 10 people

Choose one of the following

OPTION ONE

€21 per person

Soup, Selection of Hand Carved Sandwiches & Wraps

OPTION TWO

€24 per person

Two Salads, Soup, Selection of Hand Carved Sandwiches & Wraps

OPTION THREE

€27 per person

Two Salads, Soup, Selection of Hand Carved Sandwiches & Wraps and Mini Desserts

All options served with freshly brewed tea and coffee