

BUFFET SELECTION

SALADS

- TUNA NIÇOISE – POTATO EGG, GREEN BEANS, CHERRY TOMATO, OLIVES, BABY GEM, LETTUCE.
- WHITE BEAN SALAD, SUNDRIED TOMATO, ARTICHOKE
- COUSCOUS SALAD, CUCUMBER, MINT, LEMON DRESSING
- MARINATED BUFFALO MOZZARELLA WITH TOMATO AND BASIL PESTO
- FENNEL, BEETROOT SALAD AND ORANGE CITRUS TARRAGON VINAIGRETTE, CRUMBLE FETA
- POTATO SALAD WITH GRAIN MUSTARD, BACON CHIVES
- CREAMY CABBAGE AND FENNEL COLESLAW
- MACARONI SALAD, ROSEMARY HAM SCALLION, HERB MAYONNAISE WALDROP SALAD
- THAI GLASS NOODLES, CHICKEN WITH SWEET AND SPICY DRESSING

HOT SELECTION

- BEEF
- BEEF GOULASH
- BEEF MASSAMAN
- BEEF STROGANOFF
- BEEF CHILLI CON CARNE
- BEEF MEATBALLS IN NAPOLI SAUCE
- BEEF GUINNESS STEW
- BEEF LASAGNE
- CHICKEN WHOLE ROASTED WITH ROSEMARY AND LEMON
- CHICKEN LEEKS AND MUSHROOM STEW
- CHICKEN A LA KING
- CHICKEN TIKKA
- CHICKEN SRI LANKAN COCONUT CREAMY CURRY
- CHICKEN FRICASSEE
- CHICKEN STIR FRIED WITH CASHEW NUTS
- CHICKEN WITH OLIVES AND TOMATO SAUCE
- LAMB STEW WITH BROAD BEANS, BASIL AND TOMATO SAUCE
- IRISH LAMB STEW
- SHEPHERD'S PIE, MINCE, LAMB, GREEN PEA
- COD FISH, MOROCCAN FISH TAGINE SAUCE
- BAKED SALMON WITH SAFFRON SAUCE
- OVEN ROASTED HAKE FENNEL LEMON CREAM SAUCE
- SEAFOOD THERMIDOR
- PRAWNS PENNE ARRABIATTA

BUFFET SELECTION

ACCOMPANIMENT

- POTATO GRATIN
- GRILLED VEGETABLES
- STEAMED VEGETABLES
- ROASTED POTATO
- CAULIFLOWER GRATIN
- FRIED RICE
- SAFFRON RICE
- PLAIN BASMATI RICE
- CHAMP POTATOES
- ROASTED ROOT VEGETABLES, PARSLEY BUTTER
- BABY POTATOES, THYME AND GARLIC

VEGETARIAN

- BUTTERNUT SQUASH RISOTTO, CRISPYSAGE PECORINO ROMANO
- VEGETABLE CURRY WITH BASMATI RICE
- BAKED PROVENCAL VEGETABLES WITH COUSCOUS, GARLIC AND

JUNIOR MENU

- CHICKEN GOUJONS
- PENNE PASTA WITH MEATBALLS TOMATO SAUCE
- KIDS FRUIT CUP
- GRILLED CHICKEN WITH VEGETABLES

DESSERTS

- MANGO AND TROPICAL FRUIT BAVARIAN
- RASPBERRY MOUSSE
- DUO CHOCOLATE CAKE
- COCONUT CHEESECAKE
- MANGO AND TROPICAL FRUITS BAVARIAN CREAM
- WEXFORD STRAWBERRY PAVLOVA ICE BERRY FOREFRUIT
- LEMON CHEESECAKE
- ASSORTED CUP CAKES

4 SPECIAL PACKAGES

PACKAGE 01

€ 17.50 PP

- SELECT 1 HOT POTS FROM SPECIAL MENU
- POTATO OR RICE (VEGETABLE)

PACKAGE 02

€ 20.00 PP

- SELECT 2 HOT POTS FROM SPECIAL MENU,
- BABY POTATOES IN ROSEMARY BUTTER, FRAGRANT LONG GRAIN RICE

PACKAGE 03

€ 25.50 PP

- SELECT 2 HOT POTS FROM SPECIAL MENU
- SELECTION OF VEGETABLES
- POTATO AND CHEDDAR CREAMY GRATIN
- SELECT 1 DESSERT FROM MENU

PACKAGE 04

€ 37.50 PP

- SELECT 2 HOT POTS FROM SPECIAL MENU
- SELECTION OF VEGETABLES
- BABY POTATOES IN ROSEMARY BUTTER AND POTATO AND CHEDDAR CREAMY GRATIN
- GREEN SALAD PLUS TWO SALADS CHOSEN FROM SPECIAL MENU
- SELECTION OF BREAD AND DRESSING
- SELECT 2 DESSERTS FROM THE MENU

ANY FISH OR SEAFOOD DISHWILL BE ADDITIONAL € 2.00



Head Chef Naleem Ibrahim

Chef's menu invites you on a culinary journey to his roots, offering an exquisite celebration of Sri Lankan village culture. Indulge in a captivating sensory experience with Authentic flavors, aromas, and rich colors.

**Give your kitchen a Break and
we will do the cooking**