

Hot Buffet Menu

All served with a selection of artisan breads and dips

HOT SELECTION

*Thai red chicken curry with Asian greens,
served with wild and long grain rice*

*Braised Lamb shank
with market vegetables and rich red wine jus*

*Slow roast prime Irish sirloin with
rosemary, roast garlic and pearl onions offered warm*

Herb crusted cod with creamed leeks

Classic Beef bourguignon

Classic navarin of lamb

*Baked Irish salmon
horseradish crust and buttered cabbage hearts*

*Luxury fresh and smoked fish pie
with creamed potato topping*

*Thai Red Aromatic Duck curry
with Asian market vegetable and organic wild and long grain rice*

Beef Stroganov a la Unique Dining

*Chicken Boscaiola
Fresh chicken, smoked bacon, pine nuts, mushrooms, and penne pasta served in a
creamy parmesan sauce with garden herbs*

VEGETARIAN OPTIONS

*Thai green vegetable curry
served with organic wild and long grain rice.*

Wild mushroom, pine nut and mozzarella tart with fresh rocket

*Mediterranean vegetable lasagna
topped with buffalo mozzarella and aged parmesan.*

Greek spinach, feta and onion parcels served with tzatziki

Slow roast Tomato, pepper and goats cheese tart flavored with fresh thyme

SALADS

Warm potato salad with tarragon and Dijon dressing

Baby new potato salad with scallion and chive mayonnaise

Traditional Greek salad of Tomato, cucumber, feta, onion, black olives and oregano

Vine Plum tomato with fresh basil and mozzarella

Salad of little gem, parmesan, croutons and ranch dressing

Thai Noodle salad with roast cashews and soy dressing

Mediterranean roast vegetable cous cous with fresh parsley, mint and lemon

Baby leaf salad, parmesan shavings and aged balsamic vinaigrette

DESSERTS

Vanilla Crème Brule

Seasonal fruit crème Brule

Chocolate and hazelnut brownies with vanilla mascarpone

Tiramisu with berry compote.

Seasonal fruit Pavlova with crème Chantilly

Rich Belgian Chocolate Slice

Pear and almond tart, vanilla cream

Lemon Tart with burnt sugar and seasonal berries