



## Mini Meals

### Salads

#### Caprese

Sliced Buffalo Mozzarella with Vine Tomatoes, Basil Leaves, Capers, Olive Oil and Balsamic Vinegar

#### Greek

Greek Feta Cheese, Vine Tomatoes, Kalamata Olives, Red Onion, Cucumber with an Olive Oil and Lemon Dressing

#### Caesar

Smoked Chicken, Baby Gem Lettuce, Croutons, Parmesan Shavings and a Homemade Creamy Caesar Dressing

### Meats

#### Lamb

Baby Rack of Wicklow Lamb with a Redcurrant and Raspberry Jus on a bed of Creamy Chive Mash Potato

#### Moroccan Lamb

Tagine of Moroccan Spiced Lamb, Apricots, Chick Peas served with Cous Cous and toasted Almonds

#### Beef

Individual Fillet of Prime Irish Beef with a Port Jus on a bed of Champ

#### Beef Bourguignon

Diced Irish Beef, Slow Roasted Root Vegetables in a Rich Red Wine Sauce served with Baby Boiled Potatoes

#### Chicken

Thai Chicken Curry with Fresh Coriander, Chillies and Lime on a bed of Scented Rice

## Fish

### Sea Bass

Pan Fried Fillet of Sea Bass served with Mediterranean Vegetables, a Plum Tomato Jus and Capers

### Salmon

Roast Chili Salmon with a Stir Fry Vegetable Noodle Broth

## Vegetarian

### Tartlet

Warm Stilton and Red Onion Marmalade Tartlet served with Rocket and Balsamic Dressing

## Desserts

### Lemon Tart

Homemade Lemon Tart with a Raspberry Coulis

### Chocolate Brownies

Homemade Chocolate Brownies with a Vanilla Cream

### Mixed Berry Tartlet

Mixed Berries Tartlet with a Mascarpone Cream