



# **ANY OCCASION OR PARTY**

**€12 PER PERSON**

**MINIMUM 20 PEOPLE**

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-Selection of Freshly Homemade Sandwiches  
using Local Quality Ingredients

- Southern Fried Buttermilk Chicken Strips  
Garlic & Herb Sauce

-Creamy Chicken, Smoked Bacon & Tarragon  
Vol au Vents

-Cocktail Sausages  
in Honey & Sesame Dressing

-Mini Duck & Vegetable Spring Roll-  
Chilli & Lime Dip

Goats Cheese, Basil & Roast Cherry Tomato  
Pastries



# BUDGET PARTY FOOD MENU

MINNIUM 30 PEOPLE

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-Selection of Freshly Homemade Sandwiches  
using Local Quality Ingredients-  
€4 pp

Selection of Freshly Homemade Sandwiches With  
Homemade Soup of your Choice  
€6.5 pp

Selection of Freshly Homemade Sandwiches -  
Southern Fried Chicken Strips - Sweet Chili Cocktail  
Sausages - Barbecue Chicken Wings  
€8 pp

Goats Cheese, Basil & Roast Cherry Tomato Quiche -  
Homemade Vegetable Spring Rolls - Spiced  
Mediterranean Vegetable Pinwheels with Hummus &  
Pesto - Large Tossed Seasonal Salad  
€8 pp

choose Your Own Menu According To Your Budget

JUST ASK NO PROBLEM

Dietary Requirements Catered for  
Allergens List available on request

# **HOT POT DISH BUFFET**

**€ 14 PER PERSON**

**CHOOSE 2 MAIN DISHES SERVED WITH ALL SIDES & SALADS**

*House Chicken Madras & Vegetable Curry*

*or*

*Chefs Creamy Beef Stroganoff*

*or*

*Lamb Tagine in Oven roast Baby Tomatoes &*

*Roast Mediterranean Vegetables*

*or*

*Thai Green Chicken & Vegetable Curry*

*or*

*Roast Mediterranean Quiche With Caramelised*

*Onions Genovese Pesto*

*with*

*Roasted Baby Potato Bites with Caramilized*

*Onions Steamed Rice*

*Cajun Spiced Penne Pasta Salad*

*with Roasted Peppers*

*Seasonal Mixed Leaf Salad, Baby Plum*

*Tomatoes, Quinoa & Toasted Seeds*

*Sesame Noodle & Green Bean Salad*

*Stir Fried Spring Onions*

*Macaroni, Fresh Mozzarella & Basil Pasta Salad*

*Dessert add on available €3pp*

# **FINE SELECTION BUFFET**



**€15 PER PERSON  
MINIMUM 30 PEOPLE**



**Duncannon Smoked Salmon Mousse, Ricotta & Mint  
Mini Tartlet**

**Chicken Tikka & Corriander Bruchetta**

**Walsh's Mini Blaa with Honey Baked ham, Caramelised  
Red Onion & Rocket Leaves**

**Honey, Black Pepper & Sesame Glazed Cocktail  
Sausages**

**Creamy Chicken, Tarragon & Oak Smoked Bacon  
Vol au Vent**

**Spinach, Roast Pepper & Goats Cheese Quiche  
With  
Chilli & Onion Jam**

**Sesame Noodle & Green Bean Salad**

**Mixed Leaf Tossed Greens, Balsamic Dressing**

**Penne Pasta Salad with Fresh Basil, Buffalo  
Mozzarella & Roast Cherry Tomatoes**

**Sweet Chilli & Lime Rice Salad  
with Roasted Peppers**

**€15 PER PERSON**

**ADD OUR HOMEMADE DESSERT SELECTION €3**



# MIGHTY MAINS



- **Beef Stroganoff/ Serves 8 €48**
- **Beef cottage Pie Cheddar Cheese Mash Topping/ Serves 8 €45**
- **Chefs Homemade Lasagne/ Serves 8 €48**
- **Lamb Tagine/ Serves 10 €55**
- **Creamy Chicken, Tarragon & Leek Bake/ Serves 10 €48**
- **Thai Green Chicken Curry/Serves 8 €40**
- **Chef's Chicken Madras Curry/ serves 8 €40**
- **Creamy Seafood Pie/  
Serves 10 €70**
- **Best Seafood Chowder  
Serves 12 €65**
- **Ham Sweet Onion & Smoked Cheddar Quiche  
Serves 8 €29**

# **OTHER DISHES & SIDES**

- Sesame Duck & Vegetable Spring Rolls.
- Mini Lamb slider Burgers with Red onion & rosemary chutney.
- Sticky American Style Pork Ribs Smokey BBQ Glaze.
- Chicken Tikka Taco rolls with Coriander & Mixed Beans.
- Homemade Butter Milk Southern Fried Chicken Strips.
- Chicken Satay & Black Sesame Seed Skewers.
- O'Flynn's Cocktail Sausages with Cajun Seasoning.
- Veggie Bean Slider Burger with Tomato & Pineapple Salsa .
- Goats Cheese, Spinach & Red onion Marmalade Pin Wheels.
- Slow Cooked Pulled Pork Parcels, Honey & Grain Mustard Sauce.
- Smoked Chicken & Dry cured Bacon Vol au Vents, Tarragon Cream Sauce.
- Grilled Lamb and Apricot Skewers in Moroccan Spices.
- Feta, Basil & Roast Cherry Tomato Tartlets.
- Crispy Mini Fish Cakes with Chilli & Lime Jam.
- Black Pepper & Garlic Crispy Chicken Wings.

## **SIDES**

Home Made Twice Cooked Chips.

Bacon & Cheese Jacket Potato Skins.

Crispy Diced Spicy Potatoes.

Baby Potato & Spring Onion Salad.

Mixed Rice Salad with Chilli Dressing.

Superfood Green Salad with Toasted Seeds.

Red Cabbage and Lime Slaw.

Traditional Slaw.

Sesame Noodle Salad with Scallions and Green Beans.

Couscous Salad.

