**BUFFET MENU**

DISH SELECTION

**Green Thai Curry**

A Fragrant and Pungent Curry with Fresh Green Chillies Ginger and Lemongrass infused in Coconut Milk, with Pak Choi and Coriander

**Chicken Curry**

Fillet of Chicken in a mild sauce garnished with Onions, Cherry Tomatoes & Julienne of Red Pepper

**Homemade Beef Lasagne**

Traditional Italian Beef Ragout layered with Pasta Sheets and Béchamel topped with Grated Mature Irish Cheddar and Mozzarella

**Cottage Pie**

Ground Beef cooked in a Rich Beef Demi-Glace with Vegetables topped with a Creamy Mashed Potato Crust

**BBQ Pulled Pork**

**Slow Cooked Pulled Pork served with Barbeque Sauce**

**Roast Beef / Turkey & Ham**

**Bangers and Mash**

Jumbo Pork Leek and Stout Sausages served with Creamy Mashed Potato and Onion Gravy

**Fish Pie Cheese Crumble Topping**

Fresh and Smoked Fish with Fennel Bound in a Chervil Dill and Chive Cream sauce topped with Cheesy Crumble or Mashed Potato

**Homemade Beef Burger**

6oz Beef Burger topped with sauté onions and peppercorn sauce.

**Chicken Pasta Carbonara**

**Chicken & Bacon Carbonara served in a cream sauce with pancetta and garlic bread slices.**

**Traditional Beer Battered Fish**

Crispy batter fish has light and airy coating tender and flaky fish

combined with an extra kick from our chefs special seasoning.

**Roast Topside Beef or Turkey & Ham served with Honey Roast Vegetable & Croquette Potatoes**

Sides

Spicy Wedges, Garlic Wedges, Boiled Rice, Garlic Bread, Chunky Fries

Seasonal Salads

Tomato, Basil & Red Onion with Balsamic Dressing

Noodle Salad with an Asian Peanut Dressing, Selection of Pasta based salad, Caeser Sala