



Meetings & Events Lunch Menu

(Minimum 15 guests)

Buffet Lunch

Choose two salads and three main courses with tea and coffee

Salads Options

Asian Noodle Salad with Peanut Dressing

(Contains Allergens No.4, 6 wheat, 7,8,9,10,11)

Bacon Ranch Potato Salad

(Contains Allergens No. 7,9,11,12,13)

Beetroot Salad Goat Cheese and Honey

(Contains Allergens No. 4,5,7,9,11,12,13)

Fennel Apple Watercress and Radish Salad

(Contains Allergen No.9)

Cashel Blue Cheese, Pear, Rocket and Walnut with Honey and Mustard Dressing

(Contains Allergens No. 5. Walnuts, 7,9,13)

Quinoa Salad with Roasted Vegetables and Garden Herbs with a Zesty Lemon Dressing (Contains Allergen No. 9)

Red Cabbage and Apple Slaw with Mustard Dressing, Raisins and Sunflower Seeds

(Contains Allergens No. 8,13)

Classic Caesar Salad with Garlic Croutons & Parmesan Shavings

(Contains Allergens No. 3.Anchovies, 6. Wheat, 7,11)

CHOOSE ANY 2 FROM THE ABOVE

Allergen Index:

1 Crustaceans 2 Molluscs; 3 Fish; 4 Peanuts; 5 Nuts; 6 Cereal containing gluten; 7 Milk/milk products; 8 Soya; 9 Sulphur Dioxide; 10 Sesame seeds; 11 Egg; 12 Celery and Celeriac; 13 Mustard; 14 Lupin



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Main Course

Beef Bourguignon

Chunky Braised Irish Angus Beef, with Pearl Onions, Mushrooms and Lardons of Bacon

(Contains Allergens No. 7,9)

Beef and Guinness

A Rich Beef stew slowly cooked in Guinness and Thyme with Button Mushrooms

(Contains Allergens No. 6 wheat,9,12)

Russian Beef Stroganoff

(Contains Allergens No. 7,9)

Roast Beef, Yorkshire Pudding and Horse Radish

(Contains Allergens No.6 wheat,7,9,11)

Pork Chorizo Mixed Bean Cassoulet

Slow Cooked Pork and Chorizo with Cannellini and Butter Beans in a Rich Tomato Sauce

(Contains Allergens No. 7,9,12)

Summerset Pork Casserole

Pork Pieces Braised in a Cider Cream Sauce served with Caramelised Apples

(Contains Allergens No. 7,9)

Spanish Chicken

Marinated Chicken Fillet and Chorizo in a Creamy Red Pepper Sauce

(Contains Allergens No. 7, 9)

Vegetable or Chicken Tagine with Prunes, Flatbread and Tzatziki

(Contains Allergens No. 6 wheat,9, 11,12)

Vegetable or Lamb Tagine with Apricots and Almonds

(Contains Allergens No.5 Almonds,9,12)

Duck Breast, Sugar Snaps and Caramelised Orange Dressing

(Contains Allergen No. 9)

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Ginger Szechuan Beef or Chicken Stir-fry

(Contains Allergens No.6 wheat,7,8,9,10,11,12)

Stir fried egg noodles with Vegetables/Chicken/ Beef with Peanuts and Bean sprouts

(Contains Allergens No.4, 6 wheat ,9)

Braised Slane Valley Lamb Shank

(Contains Allergens No 7., 9., 12.)

Roasted Fillet of Hake with Mussel Crem

(Contains Allergens No. 1. Mussels, 3. Hake,7,9)

Oven Roasted Atlantic Salmon with Lime Beurre Blanc

(Contains Allergens No.3 Salmon,7,9)

Aubergine and Potato Caponata

Braised Aubergine and Potato in a Rich Tomato Sauce with Capers and Balsamic Vinegar

(Contains Allergens No.9,12)

Beef or Vegetable Lasagne with Red Slaw

(Contains Allergens No.6 wheat,7,9,11,12)

Chickpea and Spinach with Honey and Sweet Potato

Roasted Sweet Potatoes with Chick Peas in Garlic, Herb, Chili and Tomato Sauce

(Contains Allergens No.8,9)

Linguini Aglio E Olio and Garlic Bread

Basil pesto, spinach, cherry tomato and parmesan shavings

(Contains Allergens No 6. Wheat, Barley, Rye, 7.,8.)

Gnocchi with Wild Mushroom Sauce

(Contains Allergens No 6. Wheat, 7)

Spaghetti with Butternut Squash and Aubergine Pesto

(Contains Allergens No.6 wheat,7,8,9,10,11,12)

CHOOSE ANY 3 FROM THE ABOVE, ALL SERVED WITH ROASTED VEGETABLES, CREAMED POTATO OR BASMATI RICE

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The Bagel Factory

Step 1: Choose Any 2 bagels from below

Salted Bagel

(Contains Allergens No. 6 wheat, 7)

Pumpernickel Bagel

(Contains Allergens No. 6 wheat, 7)

Whole Wheat Bagel

(Contains Allergens No. 6 wheat, 7)

Poppy Seed

(Contains Allergens No. 6 wheat, 7)

Step 2: Choose Any 5 fillings from below

Chive Cream Cheese

(Contains Allergens No. 7, 9)

Feta Cheese

(Contains Allergens No. 7, 9)

Somerset Red Cheddar

(Contains Allergens No. 7)

Pepper Beef

(Contains Allergens No. 8, 9, 13)

Smoked Chicken

(Contains Allergens No. 9, 12)

Home Cooked Ham

(Contains Allergens No. 9)

Lemon and Lime infused Chicken

(Contains Allergens No. 9)

Tandoori Chicken (Contains Allergens No. 6 wheat, 9, 12, 13)

Beef Tomato

Baby Gem Leaf

Red Slaw

Egg Mayonnaise (Contains Allergens No. 7, 11)

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Selection of Sandwiches

Ham & Red Lester and Ballymaloe Relish

(Contains Allergens No.6 wheat 7, 9,13)

Tuna, Sweet Corn and Baby Gem

(Contains Allergens No.3 Tuna, 6 wheat, 7,9, 11)

Roast Turkey and Cranberry

(Contains Allergens No.6 wheat 9)

Roast Beef, Horseradish Mayo and Rocket

(Contains Allergens No. 6 wheat, 7,9, 11)

Tandoori Chicken, Mango Salsa & Mixed Salad

(Contains Allergens No.3, 6 wheat,7, 9, 13)

Egg Mayo with Chive and Rocket Leaf

(Contains Allergens No. 6 Wheat, 7,11)

Roast Chicken and Stuffing

(Contains Allergens No. 6 wheat 7,9)

Pastrami with Spicy Mustard and Rocket leaf

(Contains Allergens No. 6 wheat, 7, 9,13)

Chopped Salad, Cheddar with Relish

(Contains Allergens No.6 wheat 7,9,12,13)

CHOOSE **ANY 4** FROM THE ABOVE

A Selection of Fresh Homemade Soups

Smokey Tomato and Bacon

(Contains Allergens No. 7,9,11)

Seafood Chowder with Potato and Scallion

(Contains Allergens No. 3,6 wheat,7,12)

Leek and Potato Broth

Onion, Kale, Chickpea, and Chicken

(Contains Allergens No. 9)

Cauliflower, Parsnip and Truffle

(Contains Allergens No. 7)

Mushroom and Cracked Black Pepper

(Contains Allergens No. 7)

Hearty Cream of Vegetable

(Contains Allergens No. 7)

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Desserts

Sliced Fresh Fruit Platter

(Contains Allergens No. 6 wheat, 7, 11)

Chef's Mini Dessert Selection

(Contains Allergens No. 6 wheat, 7, 11)

Apple And Cinnamon Tart

With creme Anglaise and Vanilla Ice cream

(Contains Allergens: 6 Wheat, 7, 9, 11)

Chocolate Coconut Tart (V)

(Contains Allergens: 5 Almonds, Cashew nuts, Hazelnuts, 8, 9)

Chocolate Brownie with Crazy Chocolate

Chocolate sauce, Chantilly creme & crushed Hazelnuts

(Contains Allergens: 5 Hazelnuts, 6 Wheat, 7, 8, 11)

Baileys Cheesecake

Chocolate sauce, whipped cream, crushed hazelnuts & Baileys

(Contains Allergens: 5 Hazelnuts, 6 Wheat, 7, 8, 11)

Tropical Pavlova

Sweet meringues served with whipped cream, tropical fruits & coulis

Contains Allergens: 7, 9, 11

CHOOSE ANY 1 FROM THE ABOVE

(ADD TEA AND COFFEE FOR €4.50 Per Person)

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