



Family Occasions, Celebrations & Get Together's

Finger Food & Fork Buffet Menus

Woodstock Boardroom – minimum numbers of 25 adults

Duke of Leinster Suite – Minimum of 40 adults

Edward Suite – minimum of 50 adults

Emily Suite – Minimum of 70 adults

Shackleton – Minimum of 60 adults

Children are in addition to these numbers

Our Courtyard Suite is available for smaller numbers – sharing with other groups

Our Sales office will be in contact with you 48 hours prior to your event to finalise numbers and your preferred seating time.

This will be the minimum numbers charged for. Should there be a delayed start time and your seating time varies from that confirmed a staffing charge of €1 per half hour per person will apply.

Light Lunch or Evening Tea Menus

Menu A

Soup
Selection of Sandwiches, Wraps & Panninis
Tea/Coffee & Biscuits
€12.00

Menu B

Soup
Selection of Sandwiches, Wraps & Panninis
Chicken Goujons
Cocktail sausages
Wedges
Tea/Coffee
€15.50

Menu C

Soup
Selection of Sandwiches, Wraps & Panninis
Dessert
Tea or Coffee
€15.50

Fork Buffet Menu

(Minimum of 40 adults)

Please Choose One of the Following:

Homemade Soup of the Evening

Crisp Shredded Duck & Vegetable Spring Roll on a mixed Leaf Salad & Hoisin Dressing

Salad of Baby Cos Leaves with Parmesan Cheese, Croutons & Smoked Chicken Tossed
in a Caesar Dressing

Chilled Watermelon Plate with a Spiced Fruit Compote & Green Apple Sorbet

Please choose two of the following:

Chicken a la King served with basmati rice

Pan Fried Chicken in a Tarrogon & Cream Sauce served with Basmati Rice (GF)

Beef stroganoff with Pearl Onions, Gherkins in a cream sauce served with Basmati rice

Mildly Spice Chicken Curry with roasted vegetables served with Basmati Rice

Beef & Guinness Casserole served with Basmati Rice

Individual Pots of Traditional Beef Lasagne

Beef & Red Kidney Bean Chilli served with Rice

Morroccan style Lamb Casserole scented with Cumin served with Cous Cous

Tender Beef Bourguignon in a rich red wine & Herb Sauce

Hot spinach and ricotta Tortellini in a sun dried tomato and coriander dressing

Selection of Cold Meats, Chutneys & Pickled Vegetables or Selection of Seafood €2 per person

Our Chef will provide Baby Boiled Potatoes & a selection of 5 Salads
to accompany your dishes

Selection of Breads & dressings

Vegetarians and Coliacs catered for.

Please choose one of the following:

Fresh Cream Profiteroles with Honeycomb

Ice Cream & A Rich Chocolate Sauce

Or

Warm Apple Crumble served with Vanilla Ice cream & Crème Anglaises

Or

Fresh Fruit Pavlova served with Strawberry Ice cream & Wild Berries

Tea/Coffee

2 Course menu & Tea/Coffee €23

3 Course menu & Tea/Coffee €28

Add an additional choice for €2.50 per selection.

If using your cake as dessert we will be happy to cut & serve for you & your guests.
We will serve the cake individually on plates with Vanilla Ice cream & raspberry coulis
€2.00 supplement will apply