

Organic Dinner Party Buffet

Two courses €40, three courses €45
5-12's half price, please ask about our children's menu

Starter

(please choose one soup or salad)

- Mixed garden leaves, fresh herbs and salad dressing (m)
- Roasted sweet potatoe topped with feta cheese, maple toasted nuts and seasonal pesto (n,d)
- Roasted pumpkin, kale, toasted seeds and pomegranate salad served with a tahini sauce (ss)
- Warm goats cheese, caramelised onion and roasted walnuts with a maple & orange dressing (n,d)
- Roasted vegetable soup (c)
- Roasted pumpkin, tomato and ginger (c)
- Leek and potatoe (c)
- Tomato and red lentil (c)

Main Meal

(please choose 1 meat/fish and 1 vegetarian/vegan)

- Beef lasagna (d, c)
- Irish stew (c)
- Chicken curry
- Roast beef
- Oven baked hake fillet with a red pepper sauce (c, f)
- Roast or poached salmon (f)
- Homemade fishfingers (e, d, f)
- Aubergine parmajana (d,c,n)
- Courgette & mushroom tart (d, e)
- Spinach or chard lasagna (vegan version (df)) (d, e, c)
- Spinach and paneer stuffed aubergine in a coconut dahl (vegan version (df)) (d, n, m)
- Sweet potato, kale or spinach and chickpea curry (vegan version available) (df)

N=NUTS
C=CELERY
SS= SESAME SEEDS
E=EGGS
F=FISH

G=GLUTEN
D=DAIRY
GF = GLUTEN FREE
DF=DAIRY FREE

PLEASE NOTIFY US OF ANY FOOD ALLERGIES YOU HAVE
FOOD IS PREPARED IN A KITCHEN WHERE NUTS ARE USED
GLUTEN FREE AND VEGAN OPTIONS AVAILABLE



www.slieveaughtycentre.com

Catering Standard

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Sides (please choose two)

- Vegetable fried rice (e)(gf)
- Roast vegetables (df, gf)
- Roast Potatoes seasoned with garlic & herbs (df, gf)
- Creamy mash potatoes (gf)
- Warm barley and courgette with a lemon and herb dressing (m)
- Beetroot, apple and spinach with a maple & orange dressing (df, gf)
- Crunchy coleslaw (c,m,d)
- Coucous or bulger wheat salad (df)
- Carrot and toasted seed salad (ss)(gf, df)
- Green garden and herb salad (m)

Dessert (please choose one)

- Apple & berry crumble and custard (n,d,e)
- Chocolate brownie and cream or chocolate sauce (d,e)
- Lemon bar (e,d)
- Vegan chocolate ganache torte (n)(df,gf)
- Vegan banoffee pie (n)(df,gf)

Served with tea or coffee

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