

Around The World Buffet

American Selection

Southern Fried tender Chicken • BBQ Pork Ribs

Mediterranean Selection

Homemade Beef Lasagne • Paella

Asian Selection

Prawn Curry • Beef Teriyaki

Buffet Selection

Couscous Salad • Potato Salad with shallots and Vinaigrette
Balsamic Dressed Cucumber with Olives • Greek Salad
Sun dried Tomatoes, Broccoli and Feta Cheese Salad
Roasted Mediterranean Pasta Salad • Mixed Green Leaf Salad

Selection of Sauces and Dips

Baked Potato, Basmati Rice and Oriental Spicy Potato Wedges

Dessert Selection

The Dessert Buffet is not themed but will have a choice of 2 desserts

BBQ Menu

Minimum Numbers of 25 people apply

Salad Bar

Potato Salad ~ Homemade Coleslaw

Mortadella & Pasta Salad

Chilli Noodle & Vegetable Salad

Selection of Spring Scented Mixed Leaves

Couscous with Apricots, Sultanas & Mint

Selection of Freshly Baked Homemade Bread & Rolls

Main Course

Roast Suckling Pig on a Spit

Homemade 8oz Angus Beef Burgers

Honey Glazed Pork Sausages

Marinated Chicken Drumsticks

Chargrilled Baked Potatoes

All of the above served with a selection of homemade dressings & Dips

Dessert

Chocolate & Raspberry Marquise

Creamed Filled Chocolate Profiteroles

Homemade Cheesecake of the Day

Fresh Fruit Salad

Canapé Selection

Cold Canapés

Herb Baked Ciabatta, Irish Brie & Plum Chutney

Smoked Irish Salmon served on Homemade Treacle Bread & Horseradish Sauce

Roasted Beetroot Goats Cheese on Herb Focaccia

Kilmore Crab, Chilli & Crème Fraiche on toasted Sourdough

Hot Canapés

Asparagus Spears in Filo Pastry with Béarnaise Sauce

Marinated Chicken Skewers with Peanut Sauce

Thai Style Fish Cake & Citrus Mayonnaise

Caramelised Red Onion & Goats Cheese Tartlet

Tempura King Prawns with Mango Salsa

Family Occasion Lunch Selection

Your Starter Course

Classic Caesar Salad

Baby Gem Lettuce, Crispy Bacon, Pesto Chicken,
Herb Croutons & Creamy Caesar Dressing

Lemon Scented Seafood Cocktail

Fresh Atlantic Seafood, Lemon Mayonnaise, Crispy Romaine salad & Citrus & Tarragon Dressing

Fan of Honeydew Melon

Seasonal Fruits & Raspberry Coulis

Chefs Chicken Liver Pate

Baby Leaf Salad, Toasted Brioche & Cumberland sauce

Baked Portobello Mushroom

Mushroom Duxelle and Citrus & Basil Cream

Homemade Soup of the Day

Your Main Course

Roast Prime Sirloin of Irish Beef

Red Wine Jus & Yorkshire Pudding

Grilled Fillet of Atlantic salmon

Spring Onion & Chive Béarnaise



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Pan-Fried Fillet of Dunmore Cod

Herb Crust, Sun-Dried Tomato & Basil Cream

Poached Fillets of Sole

Stuffed with a Light Fish Mousse, Dill & Shallot Beurre Blanc

Grilled Supreme of Chicken

Morrell Mushroom & Tarragon sauce

All Main Courses Served with a Selection of Fresh Market Vegetables & Seasonal Potatoes

Something Sweet

Hazelnut Meringue Roulade, Butterscotch sauce

Warm Sticky Toffee & Banana Pudding, Toffee sauce

Homemade Lemon & Lime Cheesecake, Dairy Cream

Warm Apple & Blackberry Crumble , Anglaise Sauce

Exotic Fresh Fruit Salad, Baileys Sabayon

Milk Chocolate & Orange Marquis, Raspberry Coulis

Latin American Blend of Coffee or Bewleys Tea



Finger Food Menu Selection

Chefs Selection of Sandwiches

Selection of Cocktail Sausages

Newpark Chicken Goujons

Spicy Vegetable Spring Rolls

Tea and Coffee

Choose from our list of additional options

Breaded Camembert Cheese with a Cranberry Dip

Selection of Mini Wraps

Breaded Button Mushrooms with Garlic Mayonnaise

Selection of Homemade Quiche

Fork Buffet Menu Selection

Salad Bar

Penne Pasta, Black Olives, Sun-dried tomato, Toasted Walnut & Pesto Dressing

Buffalo Mozzarella, Vine Tomatoes & Fresh Basil Leaves, olive oil & Lemon Dressing

Seasonal Potato, Smoked Bacon, Spring Onion & Wholegrain Mustard
& Mayonnaise Dressing

Mixed Salad Leaves with Balsamic Vinaigrette

Selection of Homemade Breads & Rolls with Normal & low Fat Butter

Main Course

(Please choose two)

Fricassee of Chicken Supreme

Bell Peppers, Mushrooms & White Sherry sauce

Fillet of Sea-fresh Salmon

caper, Lemon & Dill Butter sauce

Crispy Fried Beef Strips

Sweet Chilli & Coconut sauce and Boiled Rice

Traditional Irish stew

Potato Dumplings



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Thai Green Chicken & Vegetable Curry
Boiled Rice

Dessert

Chefs Selection of Miniature Desserts
Or
Fresh Irish Cheese
With fruit & Chutney

Latin American Blend of Tea or Coffee



Gala Dinner Menu Selection

Your Starter Course

St. Tola's Goats Cheese

Dressed Rocket Salad, Aged Balsamic, Raisin & Port Dressing

Free Range Chicken & Wild Mushroom in Puff Pastry

Chablis & Chive Sauce

Classic Chicken Caesar Salad

Pesto Chicken, Smoked Lardons & a Herb Croute
served on a bed of Baby Gem

Newpark Garden Salad

Mixed Leaves, Cherry Tomatoes, Avocado, Asparagus Tips, Fresh Parmesan Shavings,
Balsamic & Organic Honey Dressing

Poached Kilmore Quay Salmon Roulette

Mini Caper Berries, Cauliflower & Coconut Puree & Dressed Baby Leaves

Tian of Kilmore Quay Crab & Tiger Prawn

Parmesan Crisp, Spicy Gazpacho Salsa

Pearls of Ogen Melon, Pineapple & Orange Cocktail

Tropical Sorbet

Layered Atlantic Seafood

Sourdough Croute, Brandy Sauce & Dressed Baby Leaves

Ballotine of Organic Chicken & Wild Mushroom

Roasted Walnuts, Dressed Baby Leaf Salad & Wasabi Crème Fraiche



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Kilmore Quay Fish Cake

Fresh Garden Salad Leaves, Newpark Herb Garnish & Béarnaise Sauce

Clonakilty Black Pudding

Apple Purée & Mixed Leaves

Your Intermediate Course

Roasted Plum Tomato & Sweet Red Pepper Soup

Smoked Haddock & Potato Chowder garnished with Parmesan Crisp

Fresh cream of Wild Mushroom Soup with Herb snippets

Butternut Squash, Carrot & Parsnip Soup finished with fresh cream

Traditional French Onion Soup with Cheese Croutons

Rich Country Vegetable Soup with Herb snippets

Traditional Seafood Chowder with Puff Pastry Croute

Sorbet

Blood Orange Sorbet • Champagne Sorbet
Lemon & Lime Sorbet • Apple & Cider Sorbet
Raspberry Sorbet





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Your Entrée Course

Charred Fillet of Black Angus Beef

Boulangère Potato, Rich Port & Thyme Jus

Chateaubriand Roast Fillet of Beef

Irish Whiskey & Morel Mushroom Sauce

Rack of Irish Lamb with a Herb & Lemon Crust

Creamy Mash, Roasted Shallot & Thyme Jus

Roasted Striploin of Irish Beef

Seasonal Vegetables, Roasted Potato & Red Wine Jus

Glazed Supreme of Organic Chicken

Gratin Dauphinois, Wild Mushroom & Whiskey Ragout

Roasted Crown of Irish Turkey & Honey Glazed Ham

Homemade Sage Stuffing & a Roast Jus

Herb Roasted Fillet of Monkfish

Champ Potato, Chive Beurre Blanc & Tomato Vinaigrette

Crispy Seabass Fillets

Creamy Pesto Mash, Saffron & Mussel Meat Fondue

Seared Fillet of Kilmore Quay Salmon

Crushed Baby Potatoes, Rich Béarnaise Sauce

Baked Fillet of Fresh Cod

Lemon & Herb Crust, Fennel Mash & Basil Cream Sauce

**All main courses are served with fresh market Vegetables,
Newpark Red Cabbage, Sautéed & Seasonal Potatoes**



Something Sweet

Rich White Chocolate & Raspberry Crème Brûlée

Lemon Sablé Biscuit

Warm Chocolate & Mixed Nut Brownie

Hot Chocolate Sauce & Vanilla Bean Ice-Cream

Fresh Seasonal Fruit Tartlet

Lightly whipped cream

Exotic Fresh Fruit Salad

Finished with seasonal Berries & Passion Fruit Sabayon

Warm Brambly Apple & Cinnamon Crumble Tartlet

Crème Anglaise & Walnut Ice Cream

Meringue Roulade filled with marinated Strawberries

Strawberry Ice Cream

Classic Lemon & Lime Cheese Cake

Mint Jelly & lightly Whipped Cream

Chocolate Tasting Plate

Chocolate Mousse on Shortbread Biscuits, Baileys & Toblerone Cheesecake, Chocolate
Dipped Strawberry Meringue & Chocolate Ice-Cream

Latin American Blend of Tea or Coffee

After Dinner Mints

Refreshment Break Selection

Freshly Brewed coffee with a selection of Herbal Teas

Freshly Brewed coffee with a selection of herbal Teas & Homemade Biscuits

Freshly Brewed coffee with a selection of Herbal Teas & Freshly Baked Morning Pastries

Freshly Brewed coffee with a selection of Herbal Teas & Freshly Baked Scones,
Fresh Cream & Fruit Preserve

Freshly Brewed coffee with a selection of Herbal Teas & Warm Bacon Baps

A selection of Seasonal Fruit Kebabs

A Selection of Freshly Blended Smoothies

Working Lunch Finger Buffet

Today's Homemade Soup

Selection of Homemade Breads & Rolls with Normal & Low Fat Butter

Wraps

Cajun Chicken, Lime Mayonnaise

Smoked Salmon, Dill Mayonnaise

Cream Cheese & Cucumber

Poached Salmon & Apple, Lemon Crème Fraiche

Open Cut Sandwiches on White or Brown Bread

Smoked Salmon & Caper

Honey Roast Ham, Grain Mustard Mayonnaise

Roast Sirloin of Beef, Horseradish Cream

Tuna Fish, Crunchy Celery, Chive Mayonnaise

Selection of Fresh Whole Fruit

Latin American Blend of Tea or Coffee