



## MENU 2



## SERVED BUFFET STYLE

## Starter

Cream of tomatoe and roast Bell Peppers Soup served with Rice

Broccoli and Stilton Quiche

Mixed Salads (Mixed Lettuce, Tomatoe and Onions, Red Cabbage, apple & raisin Salad, Pasta Salad)

## Main Course

Char- Grilled Tuna Nicoise enhanced with Balsamic
Vegetables

Green Thai Curried Beef served with a medley of Stir Fried

Vegetables

Pan Seared supreme of Chicken complemented with parsley and potatoes gnocchi vine tomatoes garlic and mushrooms cream sauce

Side Dishes

Market Vegetables

Boulanger Potatoes

Dessert

Hazelnut Praline

Cherry and Chocolate Gateau

Ice Cream

€ 30.00 per person

\*drinks not included