

Corporate Catering Options

Breakfast / Morning Break

Freshly Baked Scones served with butter and jam, choose Plain, Raisin and Sultana or Blueberry

Healthy Breakfast Muffins

Freshly Baked Breakfast Pastries, Danishes and Croissants

Fresh Fruit Pot

Granola served with yoghurt

Sandwiches and Wraps

Platter with a selection of sandwiches and wraps on a mix of white, wholemeal and granary breads and brown, white, beetroot and spinach wraps garnished with organic leaves

Gluten-free bread available on request

Freshly Homemade Soup

Seasonal Vegetable

Cream of Chicken

Tomato and Roast Pepper with basil oil

Baby Leek and Potato

Carrot and Coconut with crème fraiche

Selection of Homemade Breads and Crusty Rolls

Salads

Fruity Chicken Salad with strawberries, kiwi, red onion, watermelon, toasted pine nuts and organic leaves

Coronation Chicken with succulent pieces of chicken in a curry mayonnaise garnished with fresh mango

Caesar Salad - cos lettuce with Caesar dressing, lardons of bacon, croutons and fresh parmesan shavings.

Uisneach Tossed Salad - organic leaves, cherry tomatoes, red onion, cucumber, peppers and our Uisneach homemade dressing (Vegetarian)

Pasta Salad with sundried tomatoes, roasted peppers, basil pesto and a little chilli (Vegetarian, Vegan)

Beetroot with organic leaves and spinach, orange segments, caramelised walnuts and goats cheese (Vegetarian)

Fresh Organic Leaves and Rocket Salad with balsamic dressing and fresh parmesan shavings (Vegetarian)

Add chicken/home-baked ham/smoked salmon* to any of the above salads

Quiches

Quiche Lorraine with bacon and cheese

Roasted Mediterranean Vegetable (Vegetarian)

Chicken, Spinach and Red Onion Marmalade

Ham and Mushroom

Goats Cheese, Roasted Peppers, Spinach and Toasted Pine Nuts (Vegetarian)

Leek and Blue Cheese (Vegetarian)

Smoked Salmon and Spinach

Cold Main Course

Roast Sliced Turkey Breast with cranberry compote

Honey-Glazed Ham with grain mustard

Fruity Chicken Salad with strawberries, kiwi, red onion, watermelon, toasted pine nuts and organic leaves

Smoked Salmon with cucumber pickle and horseradish cream, garnished with prawns on a bed of samphire

Coronation Chicken with succulent pieces of chicken in a curry mayonnaise garnished with fresh mango

Hot Main Course

Our famous Beef and Guinness Casserole served with creamy colcannon

Classic Beef Bourguignon with smoked bacon, caramelised baby mushrooms and shallots served with rice

Traditional Beef Lasagne with fresh parmesan

Chilli Con Carne served with sour cream and tortillas

Luxury Seafood Pie* with a selection of cod, salmon, smoked fish and prawns in a creamy fish velouté topped with whipped potato

Chicken Korma with a mild fruity sauce served with steamed rice, Greek yoghurt, fresh coriander and flaked almonds

Chicken and Broccoli Bake

Cajun-style Chicken Breast on a bed of sweet pepper and courgette relish served with fluffy rice

Chicken in a white wine and tarragon sauce with peppers and mushrooms served with steamed rice

Roasted Vegetable Lasagne (Vegetarian)

Vegan Vegetable Korma served with steamed rice (Vegetarian/Vegan)

Mushroom Vol au Vents (Vegetarian)

Roast Sweet Potato and Chickpea Curry served with steamed rice, Greek yoghurt and fresh coriander leaf (Vegetarian/Vegan)

Desserts

Fresh Fruit Salad – a selection of fresh fruits in a light mint sugar syrup (Vegan, Gluten-Free)

Chocolate Brownie served with seasonal fruit and lightly whipped cream (Gluten-Free)

Chocolate Biscuit Cake

Lemon Drizzle Cake

Warm Pear and Almond Tart with lightly whipped cream

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