

HOT FORK BUFFET

Choose two main dishes, (and a vegetarian option if required) served with vegetables and rice / potatoes.

## <u>Red Meats</u>

Slow Cooked Daube of Ulster Beef with Button Mushrooms, Caramelised Onions and A Rich Red Wine Enriched Cooking Liquor

Navarin of Irish Lamb, Herb Roasted Root Vegetables and a Garlic Jus

Classic Beef Bourguignon with Mushroom, Tomato and Bacon Lardons

Hearty Traditional Irish Stew with Slow Cooked Beef, Potatoes and Vegetables

Mongolian Beef with Soy Marinated Vegetables







Lamb Rogan Josh with Indian Spices, Tomato and Onions

Traditional Oven Baked Lasagne

## White Meats

Supreme of Crossgar Chicken with a White Wine and Asparagus Velouté

Chargrilled Loin of Irish Bacon with Caramelised Apples and a Cider Reduction

Authentic Thai Green Chicken Curry with Lemongrass, Chilli and Coconut

Chargrilled Fillet of Chicken with Fresh Basil and Sundried Tomatoes







Classic Pork Fillet Stroganoff with Paprika, Gherkins and a Garlic Cream Sauce

Breast of Chicken with a Sauce of Braised Leeks, Smoked Back Bacon and White Wine

## <u>Fish</u>

Ragout of Portavogie Seafood with a Chablis of Lemon Sauce

Pan Seared Fillets of Organic Glenarm Salmon with a Watercress and White Wine Cream Sauce

Poached Fillets of Haddock in a Leek and Bacon 'Chowder'





Vegetarian

Wild Mushroom Stroganoff

Thai Style Vegetarian Curry with Lemongrass, Chilli and Coconut

Filo Crown of Provençal Vegetables and Caramelised Fivemiletown Goats Cheese

Dessert

Please choose one from below

Armagh Apple Crumble with Crème Anglaise Vanilla Pannacotta with Fresh Berry Glaze L Home-made Shortbread Homebaked Pavlova with Berries and a Chantilly Cream

Freshly Brewed Tea/Bewleys Coffee

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