



Irish Buffet Dinner

Exclusive restaurant.
Minimum 40 peoples

55 euro

Cold Buffet

Burren smoked fish platter; salmon-sea trout and mackerel.
Terrine of salmon layered with tapenade and fresh basil.
Marinated Doolin crab claw.
Selection of salads "du moment".
Medley of Irish salami from co. Cork.

Hot Buffet

honey-clove and mustard glazed gammon carved in the restaurant.
Old fashioned beef casserole in stout.
Rack of burren lamb with a rosemary jus.
Baked cod topped with a basil herbs crust.
Salmon "en crouete".
And served with garden vegetable and Irish potatoes.

The Pastry Side

Bonoffee pie
Apple crumble
Bailey cheese cake
Selection of ice creams
Mature Irish cheese

Mediterranean Buffet Dinner

Exclusive restaurant.
Minimum 50 peoples

50 euro

Cold Buffet

Nicoise style salad.
French salami, Parma ham and chorizo.
Greek seafood salad with extra virgin olive oil and basil.
Buffalo mozzarella cheese and vine tomato.
Fish terrine with saffron potato
Anti pasti

Hot Buffet

Corn fed chicken stuffed with sun dried tomato and sage.
Monkfish skewered with fresh rosemary.
Brochette of beef and smoked paprika.
Char coal Marinated tuna.
Roast leg of lamb with herb de province carved in the restaurant.
Roast baby potato and French ratatouille.

The Pastry Side

Crème brulee with orange tree water.
Slowly caramelized pineapple carved in the restaurant.
Lemon tart topped with lime meringue.
Poached fresh fruit in lavender syrup.