

# Park Plaza Tyrrelstown

DUBLIN

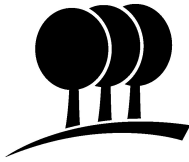
## Buffet Menu

### Buffet Mains

- Chicken & Roasted peppers served in a light chilli & coriander sauce
- Beef stroganoff
- Thai green chicken curry
- Pork chops & baked apples served with calvados jus
- Char grilled chicken free range chicken with lemon and rosemary in a brandy jus.
- Medallions of beef fillet with banana pepper and tossed egg salad.
- Oats & lemon crusted baked salmon served with mussel chowder
- Lamb baked in North African spices served with tomatoes, roasted peppers, caramelised raisins & toasted pine nuts
- Beef braised in spices served in tomato, white & kidney bean casserole
- Grilled tuna with saffron potatoes, baby spinach & green olives
- Baked fillet of salmon with a sweet chilli crust
- Beef lasagne
- Vegetable lasagne
- Chicken Kiev
- Italian meatballs in a tomato & basil sauce
- Baked fillet of ham with savoy cabbage
- Roast sirloin of beef with Yorkshire puddings
- Traditional Irish lamb stew
- Dublin Coddle
- Aubergine, tomato and red pepper bake with buffalo mozzarella and basil.
- Baked pasta with field mushrooms and tarragon garlic and parmesan crust
- Thai baked fish cakes with a sweet chilli tomato dip

All are served with 2 of the following ;

- Basmati & wild rice
- Or
- Roast garlic and rosemary potatoes and herbed creamed potatoes
- Or
- Pasta Verdi
- Or
- Baked potato
- or
- Selection of 3 salads
- Or
- Selection of seasonal vegetables
- Or
- House fries or spiced potato wedges



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## **Buffet salads**

- New potato salad with bacon and chives and house dressing
- Penne pasta with rocket toasted walnuts and parmesan
- Cherry tomato & cucumber salad with basil dressing
- Coleslaw
- Moroccan cous cous salad
- Tomato, fennel and watercress salad
- Greek salad with feta cheese
- Mixed leaf salad

## **Buffet desserts**

**Warmed apple pie** *with cinnamon cream and vanilla ice-cream*

**Chilled strawberry cheesecake** *with a summer fruit coulis*

**Iced tiramisu** *with cappuccino sauce*

**Frangipane tart** *with olde English custard*

**Creamed choux bun** *with butterscotch sauce*

**Trio of profiteroles** *with warmed chocolate sauce*

**Baileys cheesecake** *with toffee cream*

**Fresh summer fruit salad** *with Chantilly cream*

**White and dark chocolate terrine** *with wild berry compote*

**Lemon and lime meringue tart** *with a citrus coulis*

**Pear and almond frangipane tart** *with vanilla cream*

**Hungry monk traditional banoffi pie**

**Fresh fruit skewers** *marinated in tia maria*

## **Price**

1 x Main Courses, Tea/Coffee	<b>€18.00</b>
2 x Main Courses, Tea/Coffee	<b>€23.00</b>
<i>Add an extra side order</i>	<b>€ 4.00</b>
<i>Add an extra main course choice</i>	<b>€ 5.00</b>
<i>Add a dessert</i>	<b>€ 5.00</b>