



Buffet style menu 2.0/2023

€45 per person

Dips

one house hummus (beetroot, green, regular) (11)

roasted red bell peppers

whipped lemon herb feta

Salads

Moroccan carrot salad with spiced roasted chickpeas

roasted baby potatoes with dill, chives, & herb oil

golden beet, kohlrabi, green apple & cabbage with pink radish, mint & lemon (12)

Mains

roasted free range cajun chicken supreme

braised lamb shoulder or lamb shank with red wine & pomegranate molasses (add €5pp)

seasonal vegetables ratatouille

Assorted artisan breads

Allergens Gluten:1 Crustaceans:2 Eggs:3 Fish:4 Peanuts:5 Soybeans:6 Milk:7 Nuts:8
Celery:9 Mustard:10 Sesame:11 Sulphites:12 Lupin:13 Molluscs:14