

Lunch Menu

Light Bite €12.00

Selection of open and closed sandwiches
(CHOOSE FIVE)

Selection of herbal and fruit teas, ground bean coffee

Light Bite with Soup €15.00

Homemade soup

Selection of open and closed sandwiches
(CHOOSE FIVE)

Selection of herbal and fruit teas, ground bean coffee

Light Bite, Soup and Something Sweet €18.50

Homemade soup

Selection of open and closed sandwiches,
served with two salads

Dessert of choice

Selection of herbal and fruit teas, ground bean coffee

Buffets are Best from €25.00

Choice of three salads

Choice of two main dishes

Dessert of choice

Selection of herbal and fruit teas, ground bean coffee

(REQUIRES A MINIMUM OF 20 GUESTS)

Light Bite Finger Food €12.50

Cocktail sausages, wedges, chicken goujons,
vegetable samosas 1w|1o|3|6|7|11|12

(REQUIRES A MINIMUM OF 10 GUESTS)

Choice of Finger Food €18.00

Choice of six items

Choice of Hot and Cold Finger Food €22.50

Choice of four hot and four cold items

Chef's Daily Special €20.50

Daily special meat, fish or vegetarian

Two-Course Lunch €25.50

Starter and main course
(STEAK SUPPLEMENT APPLIES)

or

Main course and dessert

Selection of herbal and fruit teas, ground bean coffee

Three-Course Lunch €29.00

Starter, main course and dessert
(STEAK SUPPLEMENT APPLIES)


Selection of herbal and fruit teas, ground bean coffee

Lunch Choices

Sandwich Options

Spillane's smoked salmon on brown bread
1w|4|6|7|11

Knockanore cheese with ham in a ciabatta
1w|6|7|10|12

Eggplant, red pepper and zucchini
in a wrap with vegan mayo 1w|6|10|12 

Cajun spiced chicken, iceberg lettuce
in a whole meal wrap 1w|3|6|10|12

Beef rocket and horseradish in multi grain bread
1w|1o|6|7|10|12

Buffalo mozzarella cheese, tomato, pesto
mayo on a savoury scone 1w|3|6|7|10|12

Pulled pork, apple relish and iceberg
lettuce wrap 1w|6|7|10|12

Atlantic shrimps, lemon mayo on Irish brown bread
1w|2|3|6|7|10|11|12

Brie in a poppy seed bagel 1w|6|7

Tuna, iceberg lettuce and red onion wrap
1w|3|4|2|6|7|10|12

Dubliner cheddar in multi-grain bread 1w|1o|6|7

Smoked chicken and dill pickle wrap
1w|3|6|7|10|12

Egg, tomato, rocket in traditional pan bread
1w|3|6|7|10|12

Thai flavoured beef 1w|3|6|10|12

Spicy chorizo and artichokes in baguette
1w|1o|6|7|12

Pastrami and rocket in a flavoured bap 1w|6|7|12

Goats cheese roast red pepper bruschetta
1w|6|7|12


ALL SANDWICHES ARE AVAILABLE GLUTEN FREE


Soup Options

Cream of Irish vegetable 6|7|9|12 


Cream of potato and leek 6|7|9|12 

Parsnip, apple with lardons of smoked bacon 6|7|9|12 

Carrot and ginger with flaked almonds 6|7|8a|9|12 

Butternut squash, carrot with coriander oil 6|7|9|12 

Ripe tomato and roast bell pepper split with basil oil 6|7|9|12 

Cream of mushroom with hazelnut cream 6|7|8h|9|12 

Sweet potato, coconut and lemongrass 6|7|9|12 

Roasted mediterranean vegetables 6|7|9|12 

Hungarian goulash 6|7|9|12 

Chilled gazpacho 6|7|9|12 

ALL SOUPS ARE AVAILABLE VEGAN FRIENDLY

Buffet Salad Options

Lemon and turmeric couscous, mint, red onion, almonds and apricots 1w|6|8a|9|12 

Chickpeas with plum tomatoes, cumin, mint, and cos leaves 6|9|12 

Fiery green beans, fried onion, lime and harissa paste 6|9|12 



Broccoli stems, honey and walnuts 6|8w|9|12 

Butternut squash wedges roasted, lentils and red wine vinegar dressing 12 



Romaine lettuce, yogurt and parmesan 6|7|9|12 

Roasted beetroot with dill 12 

Pasta, chorizo, roasted peppers 1w|10|6|7|12

Heirloom tomatoes and basil 12 

Vietnamese rice noodle salad with crisp vegetables 2|4|5|6|11|12 

Baby potatoes, vegan mayo and Pommery mustard 6|10 

Traditional Greek salad, cucumber, peppers, black olives, plum tomatoes, virgin olive oil 12


Coleslaw 3|10|12 

Tossed seasonal greens with balsamic dressing and French dressing 10|12 

Hot Finger Food Options

Vegetable samosa 1w|6|9|12 

Mushroom and haloumi skewer 7|9|12 

Mini vegetable spring rolls with sweet chili sauce 1w|6|9|12 

Knockanore croquettes with jalapeno mayo dip 1w|3|6|7|9|10|12

Goats cheese, red onion and sundried tomatoes on puff pastry 1w|3|6|7|9|12

Breaded garlic mushrooms skewer 1w|3|6|7|9|12

Mini shrimp vol aux vents 1w|2|3|6|7|9|12

Mushroom vol aux vents 1w|3|6|7|9|12

Mini chicken satay 1w|5|6|7|9|12


Japanese beef teriyaki skewer 1w|6|7|9|12

Fish goujons with tartare dip 1w|3|4|6|7|9|10|12

Cocktail sausage wrapped in streaky bacon with spiced ketchup 1w|6|9|12


Black pudding and apple croquettes 1w|10|6|7|9|12

Crisp vegan wonton with chilli dip 1w|6|9|12 

Indian vegetable pakoras with mint vegan dip 1w|6|9|12 

Cold Finger Food Options

Smoked salmon, capers and red onion on Irish brown bread 1w|4|3|6|7|11|12

Mini shrimp cocktail with zesty lime and chilli 2|3|6|10|12 

Prawns in ginger lime and sesame oil 2|6|7|11|12 

Japanese egg roll, smoked salmon, nori seaweed 4|3|6|7|12 

Country pâté with pear 1w|3|6|7|12

Melon and Parma ham 

Cooleeney brie and Cajun spiced pineapple 6|7|9|12 

Tomato, basil and mozzarella bruschetta 1w|6|7|9|12

Chorizo and gherkin bruschetta 1w|10|6|7|9|12

Mini vegetable quiche 1w|3|6|7|9|12

Smoked chicken and melon bruschetta 1w|3|6|7|9|12

Goats cheese and roast pear on pumpkinseed cracker 1w|6|7|9|12


Selection of crudities with dips 1w|3|6|7|9|10|12

Buffet Main Courses Options

Fish

Fish goujons Killarney beer battered, tartar sauce
1w|3|4|6|7|10|11|12

Dingle bay seafood fish baked with creamed mash
2|4|6|7|9|11|12 

Sea bass fillet shaved fennel, dill, lemon and capers
2|4|6|7|9|11|12 

Salmon pan seared with buttered leeks and peas
2|4|6|7|9|11|12 

Cod oven baked with tomatoes capers and lemon
2|4|6|7|9|11|12 

Whiting breaded with tartare sauce
1w|3|4|6|10|11|12

Meat

Chicken and creamy mushroom pie, puff pastry lid
(individual) 1w|3|6|7|9|11|12

Chicken Thai green curry and coconut rice
2|4|6|7|9|11|12 

Chicken on rosemary boxty, Colooney melted brie
1w|3|6|7|9


Breast of chicken, sweet corn tomato and chorizo
ragout 1w|10|6|7|9

Turkey breast scalloped breaded with cranberry and
lemon compote 1w|3|6|7|9|11|12

Pork belly slow roasted, apple compote and gravy
3|6|7|9|11|12 

Pork escalope with smoked bacon and mushroom
ragout 1w|3|6|7|9|11|12


Tim Jones sausages with onion gravy 1w|6|7|9|11|12

Bacon slow cooked with cabbage simmered in the
broth 6|7|9|11|12 

Lasagne oven baked, tomatoes, cheese sauce
1w|3|6|7|9|11|12



Beef mushroom and Guinness hot pot
1b|6|7|9|11|12

Beef strips cooked in a stroganoff sauce
6|7|9|11|10|11|12 


Lamb kofta minced lamb, onion and mint grilled, with
tomatoes cucumber and tahini sauce
6|7|9|11|10|11|11|12 

Vegetarian


Tortellini ricotta and spinach in sage cream
1w|3|6|7|9|11|12

Flat cap mushrooms quinoa, hazelnuts, roast
asparagus and harissa oil 6|8h|9|11|12  


Baked courgette with couscous, vegetables in roast
garlic and tomato sauce 1w|6|9|11|12 


Cannelloni zucchini, baby spinach, butternut squash,
vegan mozzarella, tomato and basil sauce 1w|6|11|12 

Crispy croquettes, smoked knockanore Irish
farmhouse cheese and jalapenos 1w|3|6|7

Baked enchiladas, refried beans, corn, sweet
potato, zucchini, vegan cheese tomato and
guacamole salsa, cilantro 1w|6|9|11|12 

Fragrant curry sweet potato, cauliflower, peas and
almond korma, pilaf rice 6|8a|9  

Falafel with tabbouleh and tahina dip, in flat bread
pockets 1w|11 

Toonsbridge buffalo halloumi char-grilled
mushroom boxty, asparagus brushed with Donegal
rapeseed oil, heirloom tomatoes, basil and red chilli
flakes 6|7|11|12 

Buffet Dessert Options

Mixed berry trifle 1w|3|6|7|11|12

Profiteroles 1w|3|6|7

Raspberry torte 1w|3|6|7|11|12

Strawberry cheesecake 1w|3|6|7|11|12

Mini meringue nests 3|6|7 

Chocolate brownie 3|6|7|8a|8w|11|12 

French apple slice 1w|3|6|7|11|12

Tiramisu 1w|3|6|7|11|12

Carrot cake 1w|3|6|7|8w

Fresh fruit salad 

PLEASE NOTE: PRICES ARE QUOTED PER PERSON AND ARE SUBJECT TO CHANGE

ALLERGENS:

Barley: 1b; Oats: 1o; Wheat: 1w | Crustaceans: 2
Eggs: 3 | Fish: 4 | Peanuts: 5 | Soy Beans: 6 | Milk: 7
Almonds: 8a; Cashew: 8c; Hazelnuts: 8h; Walnuts: 8w
Celery: 9 | Mustard: 10 | Sesame Seeds: 11
Sulphites: 12 | Lupin: 13 | Mollusks: 14



Vegan



Gluten Free