



# PARTY BUFFET MENU

## CHICKEN Á LA KING

*CHICKEN, MIXED PEPPERS,  
WHITE WINE CREAM SAUCE*

## CLASSIC BEEF STROGANOFF

*BEEF, MUSHROOM, PAPRIKA,  
SOURED CREAM*

## BEEF AND GUINNESS STEW

*BEEF, ROOT VEG, GUINNESS, BABY  
POTATOES*

## CHICKEN IN A WILD MUSHROOM & SPINACH CREAM SAUCE

*CHICKEN, MUSHROOMS, WHITE  
WINE, CREAM*

## CHICKPEA & LENTIL STEW

*CHUNKY ROAST VEG & TOMATO  
SAUCE*

## IRISH STEW

*LAMB, ROOT VEG, POTATO*

## LAMB TAGINE

*LAMB SLOW COOKED IN TOMATO &  
MOROCCAN SPICES*

## LAMB MEAT BALLS

*COOKED IN A WARM TOMATO SALSA*

## CLASSIC CHICKEN MADRAS

*CHICKEN WITH MANGO AND  
PINEAPPLE COOKED IN INDIAN  
SPICES*

## THAI GREEN CURRY

*CHICKEN WITH LEMON-GRASS,  
COCONUT MILK & CORIANDER*

## TRADITIONAL SHEPHERD'S PIE

*TOPPED WITH CREAMY MASHED  
POTATO*

## CLASSICAL STYLE CHICKEN CHASSEUR

*COOKED IN WHITE WINE, CHESTNUT  
MUSHROOMS, TARRAGON & TOMATO  
SAUCE*

## FISHERMAN'S PIE

*SMOKED COD, FRESH COD,  
SALMON, TIGER PRAWNS COOKED  
IN A DILL AND WHITE WINE CREAM  
SAUCE*