

# Easter Sunday Buffet Lunch

Sunday, March 31st 2024

## Starter & Salad

Cream of Curry Flavoured Cauliflower Soup  
Enjoy a selection of freshly baked breads from our own bakery

Spillane's Oak Smoked Salmon & Smoked Mackerel  
With a traditional garnish

Selection of Melon & Air Dried Ham

Roast Beef Salad with Mixed Pickles & Red Onions

Classic Prawn Salad with Mary Rose Dressing

Duck Terrine & Smoked Chicken Platter with Piccalilli

Ham Hock & Orzo Pasta Salad

Potato Salad with Kale & Caramelised Onions (Vegan)

Tomato & Mozzarella Salad with Basil Pesto

Mediterranean Vegetable Salad

Spring Green Salad with Peanut Dressing

Broccoli, Carrot & Vegan Feta Style Cheese Salad

Classic Caesar Salad  
With Crispy Bacon, Parmesan and Croutons

Spring Lettuce with a Duo of Homemade Dressings

PANORAMA



## Main Courses

Roast Short Rib of Prime Irish Beef  
With Cracked Black Pepper Cream Sauce

Roast Leg of Local Lamb  
With Mint Sauce

Filipino Style Spiced Roast Belly of West Cork Pig  
With Brown Butter Jus

Grilled Organic Salmon  
With Shellfish Sauce, Shrimps and Chives

Vegan Sausage Casserole & Mushroom Bourguignon  
With Butterbean Mash (Vegan)

All Main Courses are served with  
Root Roast Vegetables and Roast & Mashed Potatoes

## Dessert Buffet

Carrot Cake with Cream Cheese  
Lemon Meringue Tartlet  
Carmel Chocolate Mousse  
Coffee & Whiskey Mousse (Vegan)  
Simnel Cake (Vegan)  
Forest Fruit Trifle  
Brownie Bites

Selection of Cakes & Pastries  
Sticky Toffee Pudding with Butterscotch Sauce  
Selection of Ice Cream & Sorbet  
Fresh Fruit Salad  
Selection of Mature Irish Cheese with Grapes

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