

# Mother's Day Buffet Lunch

Sunday, March 10th 2024

## Soup

Cream of Killarney Honey Roasted Parsnip Soup

## Starter & Salad

Enjoy a selection of freshly baked breads from our own bakery.

## Classic Fish Platter

Oak Smoked Salmon, Trout & Mackerel, Poached Fillets of Irish Salmon  
Traditionally Garnished with Lemons, Capers & Red Onions

## Corn-fed Chicken Terrine

Serrano Ham & Selection of Melon

Roast Beef Salad with Red Onions and Rocket

Classic Prawn Cocktail in Mary Rose Dressing

Local Goats Cheese, Red Onion Salad with Honey & Chilli

## Greek Style Salad

Tomato, Cucumber, Onion, Olives & Vegan Feta Cheese

## Ruby Slaw (Vegan)

Bulgur Wheat & Chickpea Salad

With Red Peppers (Vegan)

## Green Pesto Pasta Salad

Cucumber Salad with Natural Yoghurt

## Classic Caesar Salad

With Crispy Bacon & Parmesan

Spring Lettuce with a Duo of Dressings

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## Main Courses

Roast Striploin of Seán Moriarty's Farmed Angus Beef  
Black Peppercorn Sauce

Roast Local Lamb  
Classic Rosemary Gravy

Chicken Supreme  
With Mixed Mushrooms  
Garnished with Crispy Bacon & Pearl Onions

Grilled Fillets of Seabass  
Seafood Ragout with Creamed Leeks, Saffron, Pernod & Prawns

Indian Style Dhal (Vegan)  
With Steamed Basmati Rice, Naan Bread & Poppadums

All Main Courses are served with Vegetables,  
Crispy Roast & Mashed Potatoes

## Dessert Buffet

Coffee & Whiskey Mousse (Vegan)

Lemon Meringue Tarts

Baked Strawberry Cheesecake

Chocolate Brownie

Warm Bread & Butter Pudding with Sauce Anglaise

Selection of Ice Creams & Sorbet

Fresh Fruit Salad

Selection of Tray Bakes

Selection of Mature Irish Cheese

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