

The River Lee Hotel

CORK

BUFFET DINNER €30.00

PLEASE CHOOSE

4 salads, Mixed leaf salad, Selection of breads
2 cold meat selection, 2 hot mains,
1 potato dish, 1 vegetable dish & 2 desserts



CHOOSE 4 SALADS

Mixed Leaves

Roasted Beetroot Salad Orange Dressing & Spring Onion

Penne Pasta Salad Black Olives and Sun dried Tomato

Green Bean, Tomato and Olive Salad Garlic Aioli

Red Onion Coleslaw

Roasted Butternut Squash Salad
Pumpkin Seeds and Pumpkin Seed Dressing

Button Mushrooms Balsamic Mayonnaise,
Pine Nuts & Parmesan

Carrot salad, Coriander, Raisin and Orange Dressing

Cucumber Salad Feta Cheese,
Red Onion & Mint Crème Fraiche

Tomato & Mozzarella with Pesto Dressing & Wild Rucola

Greek Salad Kalamata Olives, Peppers, Cucumber,
Plum Tomato and Feta Cheese

New Potato Salad, Smoked Bacon & Chive Mayonnaise

Spiced Cous Cous Salad with Apricot, Raisin & Harissa

Caesar Salad Croutons,
Anchovies, Egg and Aged Parmesan

CHOOSE 2 COLD SLICED MEATS / FISH

Honey Glazed Ham

Bresaola

Sliced Roast Beef

Roasted Veal Cushion and Light Tuna Cream

Smoked Turkey Breast

Mixed Charcuterie

Roasted Chicken Breast

Pastrami

Prawns Marie Rose Sauce and Iceberg Lettuce

Assorted Mackerel

Tuna Salad

Smoked Salmon

Selection of Breads

CHOOSE 2 MAIN COURSES

Sage and Onion Stuffed Pork Loin
and Creamed Cabbage

Chicken Breast wrapped in Parma Ham

Chicken Breast Chasseur,
Button Mushroom and Tomato Sauce

Thai Chicken Curry and Basmati Rice

Chicken a la King

Delice of Salmon, Tomato Relish

Sea Food Pie with clams,
Mussels and West Cork Fish in Creamy Sauce

Beef and Guinness Pie

Beef Stroganoff and Rice

Beef Bourguignon,
button mushroom, Bacon Lardons and Baby onion

Lasagne

Shepard's Pie

Irish Stew

Duck Leg Confit with aged balsamic onion

Pasta Gratin

Stuffed Peppers

Aubergine and Goat Cheese Moussaka

Supplements on the following
choices Special Request:

Roast Leg of Lamb (€3)

Roasted Filet of Beef (€8)

Roasted Sirloin of Beef (€5)

CHOOSE 1 VEGETABLES & POTATO SIDE

Cauliflower with Bead Crumb Butter and Herbs

Cauliflower and Cheese Sauce

Mixed Seasonal Vegetables and Herb Butter

Roasted Vegetables

Broccoli and Almond Butter

Ratatouille

Roast Potatoes

Baby Potatoes and Chive Butter

Steamed Rice

Creamed Potato

Potato Gratin

Lyonnaise Potatoes

CHOOSE 2 DESSERTS

Fruit Tartlet with Pastry Cream and Seasonal Fruits

Tiramisu

Vanilla Crème Brulee

Baileys Cheesecake

White Chocolate Cheesecake

Strawberry Cheesecake

Chocolate Brownie and Hot Chocolate Sauce

Fresh Fruit Salad and Cream

Chocolate Mousse

Cheese platter (€3 supplement)