

## CATERING MENU E PER PE

**€ PER PERSON** 

• CI	HICKEN CURRY & RICE	11
• BI	EEF STROGANOFF & RICE	12
• BI	EEF LASAGNE & SALAD	11
• BI	EEF & GUINESS CASSEROLE & MASHED POTATO	12
• CI	HICKEL Á LA KING & RICE	11
• IR	RISH STEW WITH BUTTERED BABY POTATOES	12
• C	OTTAGE PIE & SEASONAL VEGETABLES	11
• SI	EAFOOD PIE & SALAD	12
• R	OAST BEEF	12
• R	OAST LAMB	12
• R	OAST TURKEY & HAM	12
• R	OAST PORK	11
• H	ONEY & MUSTARD ROAST LOIN OF BACON &	11
C	ABBAGE WITH PARSLEY CREAM	
• B	AKED SUPREME OF CHICKEN WITH MUSHROOM	12
CI	REAM	
• CI	HICKEN & MUSHROOM VOL AU VENTS	12
• B	AKED FILLET OF COD, CHERRY TOMATO, SPINACH &	14
CI	HORIZO BUTTER	
• B	AKED FILLET OF SALMON, LEMON, DILL & WHITE	12
W	INE CREAM	
ΑL	LL OF THE ABOVE SERVED WITH MASHED & ROAST POTATOES &	

**BUTTERED SEASONAL VEGETABLES**