



## hampton hotel events

### buffet options

#### hot dishes

*All served with homemade bread, rice, fresh pesto and a selection of dips*

- **creamy red thai chicken curry** with lime, coriander, chili and green coconut, served with organic wild and long grain rice
- **whiskey beef**, slowly cooked with wild mushrooms, shallots and a hint of horseradish
- **char-grilled irish salmon** with java pepper and lemon oil on a bed of oriental greens
- **coq au vin**, with sautéed chicken, claret, baby onion, button mushrooms and herbs provencal
- **navarin of lamb**, with shallots, baby turnips, scented with thyme and red wine
- **fisherman`s pie** with fresh cod, prawns and mussels in saffron cream sauce
- **warm stilton and red onion marmalade tart** on rocket balsamic dressing
- **wild mushroom and mozzarella tart** on rocket with basil pesto

#### accompaniments

new potato salad with herb dressing

greek salad with feta and red onion

classic caesar salad with crispy bacon and parmesan shavings

thai noodle salad with roast cashews and sweet soy dressing

mixed leaf salad, balsamic dressing and parmesan shavings

plum tomatoes in garlic and olive salad

#### desserts

lemon tart with mango and lime coulis

profiteroles with chocolate sauce

vanilla rice pudding

petit fours

1 mains option, choice of 3 accompaniments

€18.50 per guest

2 mains options, choice of 3 accompaniments

€22.50 per guest