



The Buffet Menu

€45 PER PERSON

Create your menu by choosing two dips, two hot dishes (plus one silent vegan option), and four salads. Your buffet station also features the cold selection and breads.

COLD SELECTION

Fallon & Byrne house baked ham GF
Rare roasted Pat McLaughlin Irish beef GF
Blackened Irish salmon, ginger soy dressing, Asian salad GF
Fallon & Byrne Bakery breads V

DIPS

houmous VG | GF • basil pesto GF • sun-dried tomato pesto GF
• black olive tapenade GF • baba ganoush VG | GF

HOT DISHES

Slow roasted aged Irish beef bourguignon GF
Thai green free range Irish chicken curry GF
Irish lamb, aubergine & chickpea curry GF
Poached salmon, whipped horseradish cream, grilled lemon GF
Sweet potato, chickpea & kohlrabi curry VG | GF
Quinoa & kidney bean chilli VG
served with basmati rice.

SIDE DISHES & SALADS

Cherry tomato, artichoke, olive salad VG | GF
Creamy potato salad, spring onion, fresh herbs V | GF
Tabbouleh - bulgur wheat, peppers, red onion, parsley, coriander VG
Celeriac Waldorf salad, carrot, compressed apple, grapes VG | GF
Garden salad, Exchequer dressing VG | GF
Thai spiced carrot, red rice VG | GF
Classic coleslaw V | GF

DESSERT

Deluxe dessert canapé platter V

FALLON & BYRNE
FOR FOOD LOVERS, BY FOOD LOVERS

