



Buffet Selection

CHICKEN DISHES

Coq Au Vin

Chicken slow cooked with Pearl Onions & Red Wine, Fresh Herbs & Mushrooms

Thai Chicken curry

Tender Chicken served in a delicate aromatic Sauce with Fresh Herbs & finished with Coconut Milk

Chicken Cacciatore

Tender Chicken pieces served in a light Tomato & Mushroom Sauce

Cider Chicken

Chicken Breast Marinated in Cider served with Apples & Raisins

Chicken a La Crème

Fillet of Chicken served with Wild Mushrooms & Peppers & finished with Fresh Cream

Chicken & Leeks

Chicken with Leeks in a light Creamy Sauce Served In Filo Parcels

Chicken with Ricotta

Chicken Breast stuffed with Ricotta Sun Dried Tomato & garnished with Fresh Lemon & Asparagus

Lemon-Garlic Chicken

Breast of Chicken with Sautéed Leeks & Asparagus Spears

Grilled Chicken

Grilled Chicken Breast with Salsa & Mustard Butter

Chicken in a Chardonnay Sauce

Char-grilled Chicken Breast served with Roasted Cherry Tomato's Parmesan & Basil

Chicken & Broccoli Bake

Chicken encased in a Mild Curry Sauce with Broccoli Florets & finished with Crunchy Cheesy Bread Crumbs



Chicken & Wild Mushroom

Full Breast of Chicken in a Creamy White Wine Sauce with Seasonal Wild Mushrooms & Wild Rice

Chicken Pesto

Grilled Breast of Chicken with Portobello mushrooms & Green Herb Pesto

Gaelic Chicken

Char-grilled Chicken served in a Mild Whiskey Cream Sauce

Chicken Parmigiana

Fillet of Chicken topped with a Tomato & Concasse topped with Mozzarella Cheese & Finished with Parmesan Shavings

Chicken Tarragon

Fillet of Chicken served in Tarragon & Cream Sauce with Fragrant Rice, Wild Mushrooms & Baby Shallots

Brambles



Buffet Selection

BEEF DISHES

Beef Bourguignon

Braised Beef with Fresh Herbs finished with Shallots, Mushrooms & Seasonal Vegetables, served with Organic Potatoes

Beef Stroganoff

Tender strips of Beef & Mushrooms cooked in Sour Cream & served with Wild Rice- Delicious!

Beef Lasagne

Rich Tomato Sauce entwines Root Vegetables & Minced Beef, Layered between Italian Pasta with Béchamel Sauce

Beef & Guinness

Beef Marinated in Guinness for 24 hours & Braised with Seasonal Vegetables

Cottage Pie

Traditional Cottage Pie made with finest Ground Beef with Creamy Mashed Potato topping

Beef in Red Wine

Tender pieces of Beef slowly Braised in Red Wine & finished with Shallots, Mushrooms & Vegetables



Lamb Dishes

Braised Lamb

Slow Roasted Lamb with Fresh Rosemary served in a concentrated Jus with Buttered Baby Potatoes

Navarin of Lamb

Slow Cooked Lamb with delicious light Tomato Sauce served with Creamy Mashed Potatoes

Lamb Tagine

Moroccan Lamb Tagine with Dried Apricots & Fresh Coriander

Cushin of Lamb

Tender Lamb, slowly braised & finished with Roast Parsnips, Carrots sweet Potato & celeriac

Lamb Shank

Braised Lamb Shank with Red Wine, Orange Peel & Green Olives

Brambles



Buffet Selection

SEAFOOD DISHES

Herb Crusted Cod

Freshly Baked Atlantic Cod with a Herb Crust
Served on a Bed of Wilted Greens

Salmon en Croute

Pastry with Fresh Salmon a Wild Mushroom Cre am
Served with Wild Rice

Seafood Veloute

Veloute of Seafood Served with Scalloped Potatoes

Seafood Bake

Fresh & Smoked Seafood encased in a Creamy
Sauce & topped with choice of toppings:
Parsley Mash/ Filo Pastry/ Crispy Crumb

Poached Darnes of Salmon

Succulent Fresh Salmon served on a Potato cake &
accompanied with Organic Vegetables &
Buttered Organic Potatoes

Poached Sea Bass

Sea Bass Fillet served with Ratatouille & Buttered
Baby Boiled Potatoes

Seafood Stew

West Coast Seafood Stew with White Wine, Tomato & Garlic

Fishcakes

Salmon & Dill Fishcakes with Lemon Hollandaise

Baked Haddock

Baked Haddock with Flaked Coconut & a Pineapple Salsa

Thai Fishcakes

Thai Fishcakes with a Hot & Sour Sweet Chilli Dip



PORK DISHES

Pork Loin

Loin of Pork with Apricots and Beer Mustard Sauce

Osso Buco

Brambles Twist -Made with Fillet Pork with Sautéed
Mushrooms Tomato's and a Rich Wine Sauce

Roast Traditional Loin of Bacon

Glazed & served on a Potato Cake with
Fresh Organic Vegetables, and Buttered
Organic Potatoes.

VEAL DISHES

Roasted Veal

Roasted Veal with Pancetta, lemon and Sage

Brambles



Buffet Selection

VEGETARIAN DISHES

Vegetable Bourguignon

Medley of Fresh local Organic Vegetables
Served in a traditional Bourguignon Sauce and
with either Rice or traditionally Cooked Potatoes

Roast Stuffed Aubergine

Roast Aubergine filled with Greek Cheese,
Seasonal Vegetables, Fresh Herbs and Spices

Spinach and Mushroom Croustade

A truly delicious Tart with Fresh Sautéed Mushrooms,
Wilted Spinach encased in a Creamy White Wine Sauce
and topped a Toasted Pine Nut & Cheesy Crumb.

Aubergine & Goats Cheese Stack

Roast Aubergines and Irish Goats Cheese with
Roast Red Peppers stacked and Gratinated

Roulade

Vegetarian Roulade with Spinach, Courgette,
Cream Cheese and Sun Blushed Tomato's

Zucchini Pasta Bake

Ricotta, Mozzarella with Fresh Cream Sauce

Mediterranean Torte

Mediterranean Torte with Griddled Vegetables
to include Roast Red and Green Peppers, Baby Corn,
Aubergines on a Bed of Ratatouille

Baked Vegetarian Lasagna

Sweet Potatoes, Red Pepper and Seasonal
Root Vegetables topped with a mild Cheese Sauce

Filled Pancakes

Sweet Potato & Ricotta Filled Pancake Baked in a
White Wine & Cream Sauce

Tortellini

Spinach and Ricotta Tortellini with Gorgonzola,
Black Olives and Sun-Dried Tomato's



VEGETARIAN TARTLETS

Roast Red Pepper & Hazelnut Tartlet with Irish Brie

Spinach and Gruyere Cheese

Roasted Courgette, Mushroom and Leek Tart

Goats Cheese, Oven Roasted Vine Tomato and Red
Onion

Cherry Tomato and Mascarpone Cheese

Brambles



Buffet Selection

SALAD SELECTIONS

Roast Potato Salad with Balsamic Dressing
Seasonal Salad Leaves
Feta and Cherry Tomato Salad
Baby Roast Potatoes
Oriental Noodle Salad
Mixed Seasonal Vegetable Salad Dressed
in Brambles Dressing,
Mediterranean Pasta Salad
Courgette and Carrot Salad
Beef Tomato Cucumber Red Onion
Celery Apple & Walnut
Broccoli Walnut and Tomato
Green Bean Salad
Carrot and Poppy seed
Pea Feta and Sundried Tomato Salad
Mangetout Salad
Fresh Baby Beetroot, Yogurt & Toasted Almonds
Carrot & Mangetout with Sesame Seed in Aged Balsamic Dressing
Baby Spinach Leaves
Green Bean Salad
Rustic Coleslaw
Carrot and Raisin Salad
Green Bean and Bacon with Sundried Tomato Salad
Pea and Feta salad with Mint
Celeriac Remoulade Sauce
Ripped mozzarella cheese rocket leaves & Parma Ham

ACCOMPANIMENTS

Buttered Baby Boiled Potatoes
Rice
Wild Rice
Champ
Parsley Mash
Gratin Dauphinoise
Scalloped Potatoes
Pasta
Boulangier Potatoes
Creamed Potatoes



- Brambles Selection of Freshly Baked Artisan Breads -

*These are just a selection of our Salads - Should you
favour something a little different do not hesitate to ask.*

- Maeve Reid -
0872431005 - maeve@brambles.ie
- www.brambles.ie -

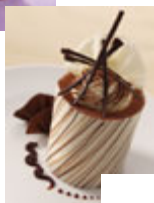
Brambles



Buffet Selection

DESSERTS

Traditional Apple Tart
Tiramisu
Raspberry Meringue Roulade
Assiette of Mini Hand-Made Pastries
Fresh Fruit Compote
Signature Raspberry Meringue Roulade
Double Chocolate Cake
Fresh Fruit and Cream Pavlova
Fresh Fruit Tart
Fresh Lemon Cheesecake
Baileys Cheesecake
Mini Meringues
Profiterole Gateau
Exotic Fruit Tart
Bread & Butter Pudding served with Cream
Seasonal Mini Tarts
Mini Chocolate Brownies
Lemon Meringue



Cappuccino Gateau
Strawberry Roulade
Chocolate Dipped Strawberries
Raspberry and White Chocolate Mousse
Normandy Apple Tart
Assiette of Desserts
Mango and Passion Fruit Mousse
Raspberry and White Chocolate Bavaois
Double Chocolate Cake
Lemon Drizzle Cake
Traditional Apple Tart
Mini dessert Selection
Fresh Cream Filled Profiterole Gateau
Fresh Strawberry Mousse
Selection of Seasonal Fruits
Mini Chocolate Coated Profiteroles
Fresh Fruit Tartlet
Lemon Mousse
Mini Chocolate Coated Profiteroles
Lemon Mousse

- TEA, COFFEE & HERBAL TEA'S -

- Maeve Reid -
0872431005 - maeve@brambles.ie
- www.brambles.ie -