

Sample Lunch Menus

Simple Sandwich Lunch

Sumptuous Ham with fresh Leaves, Red Onion and Beef Tomatoes

Farmhouse Egg and Chive on Brown Bread

Chicken with handmade Stuffing on soft white

Tuna with iceberg Lettuce on Brown Bread

Freshly sliced Turkey with Cranberry on White Bread

Swiss Cheese Brambles Relish and Green leaf salad on Brown Bread

Chicken and Coleslaw

Gourmet Sandwich Selection with Soup and or Fresh Fruit Platter

Sliced Roast Chicken Breast with Pesto Mayo and Season Leaves

Carved Honey Ham on Wholegrain with Beef tomato and Mixed Leaves

Turkey on Swiss Cheese with Cranberry Jelly

Smoked Salmon with Mayo topped with Red Onion and Iceberg Lettuce Leaves

Vegetarian: Mixture of hand cut Vegetarian Sandwiches to include Seasonal Vegetables and Salad Leaves, softly Boiled Eggs in Mayo and Chives

Tuna with Mayo with thinly sliced Cucumber and Sweetcorn

Express Lunch All Served with Crusty Breads

Homemade Beef Lasagne and fresh Crusty Breads

Chicken and Broccoli served with Salads and Crusty Breads

Chicken, Leek and Mushroom Pie

Irish Stew served with Traditional Boiled Buttered Potatoes

Pork Fillet in a Grainy Mustard sauce

Vegetarian Quiche

Vegetable Frittata

Pasta Bake with Sun Dried Tomatoes and Ricotta



Green Salad, Coleslaw, Vegetable Salad

Fresh Breads Basket

Dessert

Tea and Coffee



Brambles

Cold Buffet

Freshly Carved Meats -

Honey Baked Ham

Roast Rib of Beef

Crown of Turkey

Loin of Pork

Seafood Options include -

Poached Salmon Darnes

Seafood Platters

Smoked Seafood Mirror

Vegetarian Roulade with Cream Cheese, Sundried Tomatoes, Spinach and Courgettes

Goats Cheese Tart with Sundried Tomatoes

Mushroom and Spinach Croustade

*Individual serving Tortes filled with Mushrooms, Courgettes and Aubergines with
Mozzarella Cheese*

Salad Accompaniments

Carrot and Mangetout Salad

Broccoli and Feta Salad

Brambles Signature Vegetable Salad

Fresh Beetroot Salad with Yoghurt and Toasted Almonds

Fresh Pasta Salad with Parmesan Shavings

Organic Carrot and Poppy Seed Salad

Organic Salad Leaves

Dessert Selection

Sticky Toffee Pudding

Lemon Drizzle Cake

Double Chocolate Cake

Fresh Fruit Platter

Cappuccino Gateau

Meringue served with Cream and Fresh Fruits

Tea / Coffee



Brambles.

Formal Lunch Options

To Start

Irish Smoked Salmon served with a Citrus Dressing
Classic Caesar Salad served with Homemade Breads
Salmon Terrine served with Fresh Green Salad
Filo Parcel with Brie Cheese and a Pear Dressing
Fresh Beetroot Salad with Mixed Leaves and a Light Citrus Dressing
Roasted Fig & Pecan Salad topped with a Blue Cheese dressing

Soup Options

Fresh Roast Red Pepper
Spinach and Nutmeg
Fresh Winter Vegetable
Spinach and Nutmeg
Roast Parsnip & Carrot
Leek and Potato
Sweet Potato and Lemongrass

Main Course

Beef

Tender Loin of Beef Served with a Rich Mushroom & Brandy Sauce
Diablo of Beef in a Red Wine Jus with Seasonal Vegetables & a Celeriac Mash
Beef & Guinness served with traditional Organic Root Vegetables &
Served with Baby Boiled potatoes
Roast Sirloin of Beef served nestled on Horseradish Mash with a Red Wine Sauce

Poultry

Gaelic Chicken - Fillet of Corn-fed Chicken with an Irish whiskey Cream sauce Potato and Celeriac Mash with Buttered greens
Stuffed Supreme of Chicken - Pesto Feta Cheese & Spinach in a Red Pepper Jus & Roasted Root Vegetables with Rosemary & Garlic Baked Baby Potatoes
Char-Grilled Fillet of Chicken Served with a Wild Mushroom Sauce
Chicken breast with Ricotta, Sundried Tomato garnished with Fresh lemon and Asparagus
Pan Seared Duck Breast on Celeriac Gratin with Braised Red Cabbage



Brambles

Lamb

Slow Roasted Cushin of Lamb with a Red Wine & Rosemary Sauce Served with Baked Aromatic Vegetables & Potato & Parsnip Mash

Lamb with Tomato & Mint Chutney served on a Bed of Spring Onion Mash

*Navarin of Lamb with Tomato & Mint Chutney
Served on a bed of Spring Onion Mash*

Seafood

Asian Marinated Fillet of Salmon Served on a bed of Buttered Oriental Greens accompanied by Baby Boiled Potatoes

Herb Crusted Cod served on a Bed of Leeks & Herb Mash

Poached Seafood to include fresh and Smoked & Fresh Seafood & Prawns in a light Creamy Sauce

Darne of Salmon with Hollandaise sauce Parsley Mash served with Organic Root Vegetables & Baby Boiled Potatoes

Vegetarian

Aubergine and Courgette Torte served in a slow roasted Tomato sauce

Spinach Croustade - Baked Spinach with Sautéed Button Mushrooms in a White Wine Sauce Served with Toasted Pine Nuts & topped with Buttered Breadcrumbs

Vegetarian Roulade Soufflé of Courgette & Fresh Egg Meringue With Cream Cheese, Roasted Sun-Dried Tomatoes & Spinach

Roast Red Pepper & Hazelnut Tartlet with Irish Brie

Spinach Tartlet served with Fresh Leaves

Warm Vegetarian Torte with Cream Cheese, Sun-Dried Tomatoes & Spinach

Dessert Selections

Raspberry Meringue Roulade

Chocolate Profiterole Gateau

Brandy Snap Basket filled with Seasonal Fresh Fruits and Berry Compote

Fresh Strawberry Meringue Roulade Accompanied by Fresh Fruit Coulis & Fresh Cream

Passion Fruit Mousse served with a Fresh Fruit Compote and Fresh Cream

Glazed Sharp Lemon Tart served with a Fresh Fruit Coulis and Fresh Cream

Exotic Fruit Pavlova with toasted Hazelnuts & a Bitter Sweet Chocolate Sauce