

THE RCHARD CENTRE

2010 Menu Selection

PLOUGHMAN'S LUNCH

RICH COUNTRYSIDE SOUP

Served with chunks of Crusty Homemade Brown Bread

SELECTION OF FRESHLY CUT SANDWICHES

to include

Salad

Cheese

Ham

Tuna and Sweet corn

**The Orchard's Apple Pie
with Fresh Cream**

Freshly brewed Tea and Coffee

COLD LUNCH MENU

Roasted Pepper, Brie and Caramelised Onion Tart

Irish Cured Bacon, Leek and Wexford Cheddar Tart

Mediterranean Pasta Salad

Mixed Leaf Salad, tossed with Cherry Tomatoes, Black Olives,
Sundried Tomatoes, Parmesan and Pine Nuts

A selection of our Home Baked Breads

Crisp Meringue Roulade with Seasonal Berries

Freshly Brewed Tea/Coffee

COLD BUFFET MENU

Roast Loin of Bacon
with an Irish Mist Glaze served with a tomato relish

Coronation Chicken
Chicken in a mild curried Mayonnaise

Bulgar Wheat Salad with Cranberries, Spring Onions and Rocket

Broccoli, Cherry Tomato and Feta cheese

tossed with hazelnuts

Hot Roasted Balsamic Baby Potatoes

Mixed Leaf Salad
with a honey and mustard dressing

A selection of our Home Baked Breads

Meringue Roulade Filled with Cream and Fresh Fruit

Freshly Brewed Tea/Coffee

DELUXE COLD BUFFET MENU

Savoury Roulade filled with Smoked Salmon, Cream Cheese and Dill

Roast Loin of Bacon with an Irish Mist Glaze

Coronation Chicken in a mild curried Mayonnaise

Roasted Pepper, Brie and Chive Tart with caramelised Onion
{Vegetarian option}

Singapore Noodle and Vegetable Salad with a Soya and Ginger dressing

Broccoli, Cherry Tomato and Feta cheese tossed with Hazelnuts

Mixed Leaf Salad with a Honey and Mustard dressing

Hot Roasted Baby Potatoes with Balsamic and Herbs

A selection of our Home Baked Breads

Tangy Lemon Tart
With freshly whipped cream

Freshly Brewed Tea/Coffee

TRADITIONAL BBQ MENU

Locally Produced Chilli and Cheese Sausages

Homemade Irish Beef Burgers
With Tomato Relish

Hot Roasted Baby Potatoes in Balsamic and Rosemary

Mediterranean Pasta Salad with Roasted Peppers, Sun-dried Tomatoes, Baby Spinach and Pine Nuts tossed with Basil Pesto

Vine Tomatoes with Basil, Black Olives, Red Onion and Feta Cheese

Bulgar Wheat Salad with Cranberries, Spring Onions and Rocket

Mixed Leaf Salad with a Honey and Mustard dressing

A Selection of our Home Baked Breads

Meringue Roulade Filled with Fresh Cream and Seasonal Berries

Pear and Almond Frangipane

Freshly brewed Tea and Coffee

COUNTRYSIDE BBQ

Supreme of Chicken in a Ginger, Soya and Garlic marinade

Locally Produced Chilli and Cheese Sausages

Homemade Irish Beef Burgers served with a Tomato Relish

Baby Potatoes tossed with a Honey and Mustard Dressing and a light coating of Mayonnaise and Crème Fraiche

Vine tomatoes with Black Olives, Basil, Red Onion and Feta Cheese

Mediterranean Pasta Salad with Roasted Peppers, Sun-dried Tomatoes, Baby Spinach Leaves and Pine Nuts tossed with Basil Pesto

Bulgar Wheat Salad with Cranberries, Spring Onions and Rocket

Mixed Leaf Salad with a Honey and Mustard dressing

A selection of our Home Baked Breads

Tangy Lemon Tart with Fresh Cream

Meringue Roulade Filled with Fresh Cream and Seasonal Berries

Freshly brewed Tea and Coffee

DELUXE BBQ

Char-grilled Succulent Sirloin Steak with a Garlic and Parsley butter

Supreme of Chicken in a wholegrain Mustard, Honey and Lemon marinade,

Hot Roasted Baby Potatoes with Balsamic and Herbs

Singapore Noodles and Vegetables coated in Soya and Sweet Chilli

Broccoli, Feta Cheese and Cherry Tomatoes tossed with Hazelnuts

Moroccan Cous Cous

Fiery Chickpea and Mango Salad
tossed with a Chilli and Black Onion seed dressing

Mixed Leaf Salad With Sun-dried Tomatoes,
Olives, Parmesan shavings and Pine nuts

A Selection of our Home Baked Breads with Flavoured Butters

Baked Baileys Cheesecake with a Chocolate Ganache

Crispy Meringue Roulade with Seasonal Berries

Freshly brewed Tea and Coffee

HOT MENU 1

Supreme of Chicken wrapped in Bacon
with a herb and Bread crumb stuffing
coated in an Irish Whiskey and wholegrain Mustard Cream Sauce

Crispy Oven Roasted Vegetables

Red cabbage cooked slowly with Spices

Baby boiled Potatoes with a Minted Butter

Mixed Leaf Salad

With Sun-dried Tomatoes, Olives, Parmesan and Pine nuts

A selection of our Home Baked Breads

Chocolate Roulade filled with Cream and Seasonal Berries

Freshly Brewed Tea/Coffee

HOT MENU 2

Traditional Beef & Guinness

Prime Irish Beef cooked slowly in Irish Stout, Garlic and Herbs
and tossed with Roasted Carrots

A Creamy Chive and Potato Champ

Mixed Leaf Salad

with Sun-dried Tomatoes, Olives, Parmesan and Pine Nuts

A selection of our Home Baked Breads

Potted Apple & Blackberry Crumbles
Served with fresh cream

Freshly Brewed Tea/Coffee

HOT MENU 3

Irish Mist and Mustard Glazed Loin of Bacon
Served with a chive Cream

Champ Potatoes creamed with Butter and Cream
with Spring Onion and Chives

Roast Honey Glazed Carrots

A selection of our Home Baked Breads

Pear and Almond Frangipane served with Fresh Cream

Freshly Brewed Tea/Coffee

'Flavours of Ireland' - Dinner Menu

STARTER

Smoked Salmon Blinis

Potato and Chive Cake topped with Irish Oak Smoked Salmon , Crème Fraiche and Caviar

MAIN COURSE**

Marinated Leg of Wicklow Lamb with Rosemary and Garlic

Honey, Lemon and Mustard Glazed Fillets of Chicken

Fillets of Beef with a Black Olive Butter

Savoury Roulade Filled with Cream Cheese, Baby Spinach and Sundried Tomatoes

or

Brie Spinach and Pine Nut Tart with Caramelised Onions

Balsamic Roast Baby Potatoes

Seasonal Oven Roasted Vegetables or Seasonal Salads

Mixed Salad Leaves tossed with sundried tomatoes, parmesan cheese and pine nuts

DESSERT

Lemon Posset Pots with Shortbread Hearts

Irish Cheese Board Selection

Freshly Brewed Tea & Coffee

** Please choose two main courses from the selection above (plus vegetarian).