



BRIDGE HOUSE

*Hotel, Spa and Leisure Club*

## Buffet Menus 2011

### CROSTINI SELECTION

*Ideal for Pre-Dinner Drinks Reception*

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*Italian Olive Oil Bread toasted with a selection of Toppings:*

*Goats Cheese with Basil*

*Parma Ham*

*Olive Tapenade*

*Chicken Liver Pate*

*Roasted Tomato with Mozzarella*

**€7.95 per person**

### CANAPE SELECTION

*Light Buffet Snacks ideal for drinks receptions & presentations*

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*Smoked Salmon with Lemon and Capers on soda bread*

*Goats Cheese Crostinis with roasted tomatoes and basil*

*Smoked Haddock & Spinach Bouches*

*Black Pudding and apple compote in a filo pastry*

*Cheese Straws—Savoury Pastry with Parmesan and sea salt mini spring rolls*

**€9.95 per person**

### CHEESE & WINE SELECTION

*Elegantly displayed for presentations and launches*

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*A Selection of Irish and Continental farmhouse Cheeses with oat biscuits and fruit served with a Glass of wine or Mineral Water.*

**€10.95 per person**



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## **FINGER FOOD**

*This informal and tasteful selection of fine foods will be presented to you and your friends to eat at your leisure.*

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*Fried Chicken Tenders  
Pork Cocktail Sausages  
Golden Fried Garlic Mushrooms  
Spicy Wedges  
Selection of Closed Assortment of Sandwiches  
A selection of tasty dips to accompany  
Tea & Coffee  
**€9.95 per person***

## **COCKTAIL MENU**

*Perfect for parties and casual get together*

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*Vol-Au-Vent of chicken and mushroom  
Chicken Tenders  
Cocktail Sausages  
Herb Crusted Mushrooms with Garlic and Chive Mayonnaise  
Spring Rolls and sweet and sour sauce  
Selection of Closed Assortment of Sandwiches  
A selection of tasty dips to accompany  
**€12.95 per person***



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## **PARTY BUFFET MENU**

*Suitable for all occasions anytime of the day or night,  
Without overdoing it and, with all the trimmings for a great occasion.*

### **Grilled Supreme of Chicken**

*Served with a sauce of White Wine, button Mushrooms & Basil*

### **Beef Fillet Stroganoff**

*Tender Beef Fillet in a Mushroom & Shallot Cream*

### **BBQ Pork Spare Ribs**

### **Homemade Beef Burgers**

*With Layonnaise Sauce*

### **Stir Fry Beef Fillet**

*With Crispy Vegetables & egg Noodles in a Szechuan Tomato Sauce*

### **Savoury Meat Balls**

*In a Green Peppercorn Sauce*

### **Moroccan Lamb Curry**

*With Pineapple & coriander*

*Choose any TWO of the above dishes which are served with:*

*Savoury Rice & Baked Potato,*

### **Salad Selection**

*Tomato, Basil and red onion*

*Cucumber with Mint & Yogurt*

*Baby Potato with whole grain Mustard & Chive Mayonnaise*

*Selection of Mixed Garden Leaves*

*Penne Pasta with a Pesto and Parmesan*

**€14.50 per person**

## **DESSERT**

*Why not add a dessert to your menu for €5.95 per person*



★★★★

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## **THE BRIDGE HOUSE GRAND BUFFET MENU**

*Buffet Presentations are a Bridge House Speciality. Savour this delicious fare prepared by our team of chefs and carved at the buffet to your guests delight.*

*Bridge House Hot Hors D'Ouvre Selection*

*Quenelles of Chicken Liver Parfait*

*Smoked Salmon Roulade*

*Ogen Melon*

*Duck Spring Roll*

*Above is served with Mixed Leaf Salad*

### **From the Hot Buffet**

***Petit Fillet of Beef Wellington***

*Tender Beef Fillet with Wild Mushroom Mousse in a light pastry and served with an Armagnac Cream*

***Roasted Fillet of Sea Bass***

*Topped with a Tomato & Basil roasted and served with Dublin Bay Prawns in a light Saffron Sauce*

***Boned Stuffed Free-Range Turkey***

*With Roasted Chateau Potatoes and Port Wine Jus*

***Baked Free Range Ham***

*With a Honey Mustard Glaze and Parsley Sauce*

***All hot dishes are served with the following dishes:***

*Baby Roast and Garlic Potatoes*

*Mediterranean Vegetables casserole with a tomato & garlic*

*Penne Pasta with Pesto and Parmesan Cheese*

### ***Salad Selection***

*Tomato, Basil and red onion*

*Cucumber with Mint & Yogurt*

*Baby Potato with whole grain Mustard & Chive Mayonnaise*

*Selection of Mixed Garden Leaves*

*Penne Pasta with a Pesto and Parmesan*

*Assortment of Pickles and dressings*

*Medley of Desserts*  
*Selection of the Chefs Favourite Desserts*  
*Leaf Tea or Filter Coffee wit Petit Fours*  
**€50.00 per person**



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## **GALA BUFFET MENU**

*This is our finest Buffet Presentation which offers your guests the opportunity to savour this splendid variety of gourmet food, elegantly decorated and presented by our team of chefs at the buffet table with uncompromised service.*

*Ogen Melon Crown with Strawberries, mint and Sauternes*

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*Creme D'Arblay—A Blend of Chicken and potato soup with julienne of Vegetables*

### *From the Buffet Table*

*Poached Fillet of Salmon with Chive Mayonnaise*

*Fillet of Prime Angus Beef with meat Glaze and Horseradish Cream*

*Crown of Free Range Turkey with Cranberry and Orange Compote*

*Honey & Mustard Glazed Ham with Fruit Chutney*

*Roulade of free range chicken with blue cheese and spinach*

*Selection of Organic and wild Smoked Fish*

### *Salad Selection*

*Tomato, Basil and red onion*

*Cucumber with Mint & Yogurt*

*Baby Potato with whole grain Mustard & Chive Mayonnaise*

*Selection of Mixed Garden Leaves*

*Penne Pasta with a Pesto and Parmesan*

*Salad Nicoise*

*Medley of Desserts*

*Selection of the Chefs Favourite Desserts*

*Leaf Tea or Filter Coffee with Petit Fours*

**€35.00 per person**



BRIDGE HOUSE

*Hotel & Spa - Golf Club*