



# EMMAUS HOUSE

## SAMPLE BUFFET MENU

(25 persons minimum; subject to market availability)

### Menu A – €18.50

Roasted Mediterranean Vegetables on Puff Pastry  
with Feta Cheese

Sugar Baked Virginia Ham glazed with Dijon Mustard,  
Honey and Cloves

Poached Roulade of Chicken stuffed with Green, Red  
and Yellow Peppers

Tomato, Mozzarella and Basil Salad with Olive Oil and  
Balsamic Vinegar

Warm New Potatoes with Olive Oil,  
Basil and freshly ground Peppercorns

Mixed Leaf Salad

\*\*\*\*\*

Open French Apple Flan with Double Cream  
OR Chocolate Mousse

### Menu B – €22.50

Roasted Mediterranean Vegetables on Puff Pastry  
with Feta Cheese

Sugar Baked Virginia Ham glazed with Dijon Mustard,  
Honey and Cloves

Poached Scottish Salmon with Lemon Mayonnaise

Char-grilled Chicken Fillets with a Honey, Lemon  
& (slightly) Chilli Salsa

Penne Pasta with Homemade Pesto

New Potato Salad with Boiled Egg,  
Red Onion, Parsley and Mayonnaise

Mixed Leaf Salad

\*\*\*\*\*

Open French Apple Flan with Double Cream  
OR Lemon Tart  
OR Fresh Strawberries and Cream (in season)

### Menu C – €26.00

Roasted Mediterranean Vegetables on Puff Pastry topped with Goat's Cheese and Pine Kernels

Assorted Seasonal Mushrooms sautéed with Garlic, Parsley, White Wine and Butter

Poached Scottish Salmon served with a Lemon Mayonnaise

Roast Sirloin of Beef (served pink) with Horseradish

Sugar Baked Virginia Ham glazed with Dijon Mustard, Honey and Cloves

Couscous with Sun Blush Tomatoes

Mixed Leaf Salad

Tomato, Mozzarella and Basil Salad with Olive Oil and Balsamic Vinegar

New Potato Salad with Boiled Egg, Red Onion, Parsley and Mayonnaise

\*\*\*\*\*

Profiteroles with Chantilly Cream and Chocolate Sauce OR Lemon Tart  
OR Fresh Strawberries & Cream (in season) OR Vanilla Ice Cream

Filter Coffee and Chocolate Mints @ €1.50 per person

WINE LIST AND NON-ALCOHOLIC BEVERAGES AVAILABLE

10% Service Charge

€5 deposit required per person



# EMMAUS HOUSE

## SAMPLE MENU – TABLE SERVICE

(Maximum 40 persons)

### Menu D – £18.50

Mixed Vegetable Soup  
Tomato, Mozzarella and Basil Salad with Olive Oil and Balsamic Vinegar  
Homemade Terrine of Pork

\*\*\*\*

Chicken with Tarragon Cream Sauce  
Roast Loin of Pork with Thyme, Rosemary, Garlic, Crackling and Apple Sauce  
Homemade Vegetable Pancake

*All served with Potatoes and Two Seasonal Vegetables*

\*\*\*\*

Poached Pear in Syrup  
Chocolate Mousse  
Apple Tart

\*\*\*\*

Filter Coffee and Chocolate Mints

### Menu E – £22.50

Stilton Stuffed Mushrooms  
Avocado, Feta & Sun Dried Tomato Salad  
Vichyssoise (served hot or cold)

\*\*\*\*

Chicken Rustica (Bacon & Cream & White Wine Sauce)  
Roast Loin of Pork with Thyme, Rosemary, Garlic, Crackling and Apple Sauce  
Mixed Vegetable Parcel with Feta and Basil

*All served with Potatoes and Two Seasonal Vegetables*

\*\*\*\*

Lemon and Lime Tart  
Poached Pear in Syrup  
Fruit Clafoutis

\*\*\*\*

Filter Coffee and Chocolate Mints

WINE LIST AND NON-ALCOHOLIC BEVERAGES AVAILABLE

10% Service Charge

£5 deposit required per person