

CONFERENCE & EVENTS BREAK MENU Fuelling your Conference

R E F R E S H M E N T S	PER PERSON
Tea & Coffee	€3.50
Tea, Coffee & Biscuits	€4.50
Tea, Coffee & Fruit Skewers	€5.50
Tea, Coffee & Pastries	€6.50
Tea, Coffee & Scones	€7.50
Tea, Coffee & Freshly Baked Mini Quiche Selection	€10.50
Tea, Coffee & Homemade Sausage Rolls & Vegan Sausage Rolls	€10.50
BRAIN BOOST BREAK	PER PERSON
Green Detox Smoothies, Avocado on Sourdough Toast, Fruit Bowl with Blueberries, Strawberries and Melon, Tea & Coffee	€12
GOURMET SANDWICH PLATTER	PER PERSON
 Chefs' selection on the day of the following: Roast red pepper, red cabbage slaw, sundried tomatoes, rocket, beetroot wrap Smoked salmon, crem cheese, chives, soda bread Ham, cheese, onion relish, mini brioches bun Roast chicken, red pepper, rocket, parmesan, spinach wrap Classic egg mayo, mini brioche bun Cheese salad, classic triangles 	€15
- Ham salad, classic triangles The above served with Homemade Soup	€18

All served with freshly brewed Tea & Coffee

PRE-ORDER ON THE DAY (Maximum of 10 people)

A Sandwich Pre-Order Menu will also be available in your meeting room to order from Shoda Cafe, at the start of your meeting.



LUNCH MENU €20 PER PERSON | 1 COURSE | €25 PER PERSON | 2 COURSE | €30 PER PERSON | 3 COURSE | MINIMUM OF 10 PEOPLE

FOR STARTER

Homemade Soup of the Day Parsley cream, herb croutons, served with crisp sourdough bread

or Classic Caesar Salad classic chicken cos lettuce salad of bacon & croutons served with a Caesar dressing

Please choose 1 starter for all guests

FOR MAIN COURSE

Chicken Supreme with wild mushroom sauce

or

Baked Fillet of Salmon with herb butter sauce

All served with seasonal vegetables and mashed potato

Please choose 1 main course for all guests (Chefs choice Vegetarian/Vegan/ Coeliac option will be on offer on the day also)

FOR DESSERT

Glenroyal Assiette of Desserts

All served with freshly brewed Tea & Coffee

Please give lunch options to the events team 2 days before your meeting.