

### Soups

4.5 per person

Potato Leek

Carrot Ginger

Cream of Celery Herb

Curry Lentil Mushroom

Shanagarry Squash

Dublin Stout Onion

### Side Dishes

(Choice of one - each additional 4.5 per person)

#### Starches

Mashed Potatoes

Roasted Red Potatoes with Dill or Parsley

Champ (Mashed Potatoes with Scallions)

Colcannon(Mashed Potatoes with Kale & Leeks)

Roasted Garlic Mashed Potatoes

Yukon Gold Potatoes with Roasted Leeks

Traditional Stuffing(Celery, Onions, Sage, and Parsley)

Apple/Sausage Stuffing

Neeps and Taddies(Turnips and Potatoes)

#### Vegetables

Honey Carrots

Roasted Root Vegetables

Steamed Brussels Sprouts

Broccoli and Cauliflower with Herbed Butter

Mushy Peas with Mint

Braised Cabbage

Parsley Carrots and Parsnips

Mains	
Auntie May's Shepherd's Pie	20
Guinness Roast Top Round	25
Sage and Lemon Roasted Chicken - 1/4rd birds	24
Herb Roasted Pork Loin	26
Roast Turkey	23
Baked Haddock with Lemon Herb Butter	22
Poached or Oven Roasted Salmon - Dill Sauce	25
Herbed Roast Leg of Lamb - Guinness Gravy	24

All entrees are served buffet style only.

Prices do not reflect tax or gratuity.

All entrees include a choice of one starch and one vegetable  
Brown Bread and Soda Bread are included with price of entrée

Mixed Green Salad Included with choice of :

Red Wine Vinaigrette or Vidalia Onion

Irish Bacon & Onion Egg Pie	15
Banger and Leek Egg Pie	15
Plum Tomato and Mushroom Egg Pie	13

Pasties

Cornish	12
Curried Chicken and Vegetables	12
Vegetable	11
Guinness Lamb and Onion	14

Above Mains include a salad or soup  
 Starch and vegetables are priced extra  
 Rolls are included with the price of the entrée -  
 specialty breads are priced extra

Afternoon Tea Package -  
 29 per person not including tax or gratuity

Soup



Salad



Assortment of Finger Sandwiches



Pastries and Scones



Coffee and Tea Service

### Children's Afternoon Tea

Warm Miniature Irish Ham and Cheese Sandwich  
Peanut Butter and Jam Sandwich  
Banana Butty on Wholemeal Bread  
Fruit Scones, Preserves and Whipped Cream  
Shortbread, Fresh Fruit Skewer  
Assortment of Mini Homemade Pastries and Cakes  
Tea or Hot Chocolate

15 per child not including tax or gratuity

### Desserts

5.5 per person

English Trifle  
Jameson Chocolate Torte  
Bailey's Irish Cream Cheesecake  
Apple Sour Cream Pie with Oat Topping  
Our Own Cheesecake with Fresh Fruit

3.5 per person

Chocolate Covered Treacle Toffee Bars  
Lemon Curd Bars  
Raspberry Almond Bars  
Apricot Almond Bars

4 per person

Pecan Whiskey Pie  
Mince Pie  
Treacle Tart  
Bread and Butter Pudding  
Carrot Cake  
Victoria Cake

### Stationary Hors d'oeuvres

SM up to 6    MD up to 10    LG up to 20    XL up to 30

#### Vegetable Crudités

A bounty of fresh vegetables including carrots, celery, cucumbers, peppers, broccoli, cauliflower and tomatoes, served with your choice of Buttermilk Goat Cheese or

#### Roasted Red Pepper Dip

SM 37    MD 60    LG 90    XL 120

#### Fruit and Cheese

Seasonal fruit served with Herbed Goat, Smoked Gouda, Potted Cheese Spread, Brie and Cheddar Cheeses, and an assortment of crackers

SM 50    MD 80    LG 120    XL 160

#### Shrimp Trio

Poached shrimp cocktail, lemon caper shrimp, and Sauce Vert

SM 75    MD 125    LG 190    XL 250

#### Roasted Beef Tenderloin \*

Beef tenderloin\* with thyme and garlic, roasted rare and served with red onion marmalade, creamy horseradish sauce and mini rolls

SM 120    MD 200    LG 300    XL 400

\*Consumer Advisory: These foods are raw, undercooked or lightly cooked. Consuming these foods may cause foodborne illness in children, pregnant women, the elderly and persons with weakened immune systems.

Hors d'oeuvres are served by the dozen  
It is recommended 2 pieces of each type per person per hour

Assorted Mini Quiche  
20/dozen

Cheddar and Herb Popovers  
20/dozen

Tomato, Brown Bread and Cheddar Melts  
20/dozen

Portobello Mushroom and Goat Cheese Canapés  
20/dozen

Sausage Stuffed Mushrooms  
20/dozen

Smoked Trout Mousse on Brown Bread  
25/dozen

Stilton Palmiers  
25/dozen

Bangers in Puff Pastry with Irish Whiskey Mustard Sauce  
25/dozen

Irish Bacon Wrapped Brown Sugar Scallops  
35/dozen

Grapes Enrobed in Blue Cheese and Walnuts  
35/dozen

Custom Cakes

We contract our cakes to a free-lance specialty baker  
A one month notice is appreciated

Vanilla Sponge, Dark Chocolate, Stout Spice Cake, Carrot, or Banana  
4 per person

Choice of Ivory Butter Cream, Chocolate Butter cream, or Cream Cheese Frosting

Fillings include:

Butter cream

Lemon Curd

Cream Cheese Frosting

Raspberry

Cakes using Fondant

5 per person

Cakes requiring elaborate decoration and or fondant

6 per person

McCarthy's  
Tea Room & Restaurant

Catering Menu  
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