

MENUS FOR A GATHERING

FINGER BUFFET | HOT FORK BUFFET | SET MENUS



THE | STILLHOUSE
of MOIRA

FOOD | SPIRITS | BEER



THE **STILLHOUSE**
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FINGER FOOD BUFFET

SAUSAGE ROLLS
COCKTAIL SAUSAGES
CHICKEN GOUJON
FISH GOUJONS
GARLIC BREAD
CRISPY FRIED CHICKEN WINGS
CRISPY FILO PRAWNS
CRISPY BRIE BITES
INCLUDES
SKINNY FRIES
MIXED LEAF SALAD

DESSERTS

GUINNESS STICKY TOFFEE PUDDING
DOUBLE CHOCOLATE CHIP BROWNIE
GINGER CAKE

1 COURSE €15 - CHOOSE 5 ITEMS | 2 COURSE €18 - CHOOSE 1 DESSERT
MINIMUM OF 20 GUESTS REQUIRED

TRADITIONAL HOT SERVE BUFFET

BEEF

Beef Stroganoff, Wild Mushrooms, Cornichons, Rice
Guinness Braised Steak Pie, Field Mushroom, Creamy Mash

FISH

Seafood Pie, Cheddar Mash
Basil and Garlic Marinated Cod Fillet, Roast Tomato, Fennel and Olive Cous Cous

CHICKEN

Chicken, Leek and Ham Hock Pie, Buttery Thyme Pastry, Parsley Potatoes
Roast Chicken Breast, Chestnut Mushroom, Shallots, Tarragon, White Wine Cream

LAMB

Curried Lamb Shoulder, Apricot, Garlic Naan Croutons, Cous Cous
Slow Roast Leg of Irish Lamb, Caramelised Onion and Mint Jus, Champ

PORK

Spiced Pork Meat Balls, Slow Roast Tomato Sauce, Basil Crisps, Butter Beans

VEGETARIAN

Spiced Sweet Potato and Courgette Lentil Dahl

Thai Vegetable Curry, Sticky Rice

DESSERTS

Guinness Sticky Toffee Pudding with Toffee Sauce

Double Chocolate Chip Brownie with Chocolate Sauce

Ginger Cake with Vanilla Custard

Between 20 To 60 People

£20 Per Person

Choose 2 Mains
+ 1 Dessert

£24 Per Person

Choose 4 Mains
+ 2 Dessert

Please ask if you have specific dietary requirements or requests
Call 02892 780735 or email Hello@StillHouseMoira.com

2 COURSE £26 | 3 COURSE £32 SET MENU

STARTERS

MISO AND SOY GLAZED CHICKEN WINGS

Mixed Leaf Salad, Garlic Aioli

PORK AND HEGARTY EN CROUTE

Spiced Apple Chutney, Pickled Walnuts

SOUP OF THE DAY *

Homemade Guinness Wheaten, Whipped Butter

CRISPY PANKO CRUMBED BRIE

House Cranberry Chutney, Mixed Leaf Salad
With Sherry Glaze

PORK AND HEGARTY CHEDDAR PIE

Spiced Apple, Pickled Walnuts

VEGETARIAN OPTIONS

STILLHOUSE VEGGIE BURGER

Cheddar, Cracked Black Pepper Mayo,
Lettuce, Tomato, Bun, Skinny Fries

SUNDRIED TOMATO AND BLACK OLIVE TAGLIATELLE

Scallions, Parmesan, Garlic Bread

VEGETABLE CURRY

Coconut Rice, Naan Bread

MAINS

SLOW COOKED JACOBS LADDER *

Roast Onion Champ, Bone Marrow Crumb, Sauteed Greens,
Braised Red Cabbage, Red Wine Jus

KATSU CHICKEN CURRY *

Basmati Rice, Garlic & Coriander Naan Bread

CRISPY PORK BELLY NOODLE BOWL

Bone and Mushroom Broth, Chilli, Scallion,
Sesame oil, Soy Cured Egg

PAN ROASTED VENISON *

Roasted Artichokes, Dauphinoise,
Crispy Kale, Pomegranate Jus

PAN ROAST CHICKEN SUPREME *

Roast Celeriac, Buttermilk Champ, Braised Carrot,
Parmesan Crisp, Bread Sauce

100z EXTRA MATURE FLAX FED IRISH SIRLOIN £8 SUPP *

Triple Cooked Bone Marrow Chips, Onion Rings, Tomato,
Bushmills Peppercorn Cream

PAN ROAST HAKE *

Confit Baby Boiled Potato, Charred Tenderstem,
White Wine and Parsley Cream

*All Desserts are served with award winning Ice-cream from
Draynes Farm. Made with milk from their own dairy cows
on the farm in Lisburn*

STILLHOUSE GUINNESS STICKY TOFFEE PUDDING *

House Butterscotch, Draynes Farm Honeycomb Ice Cream

CANDIED APPLE CRUMBLE

Vanilla Custard, Vanilla Ice Cream

SALTED CARAMEL CHOCOLATE BROWNIE

Salted Caramel Ice Cream, Toasted Almond, Miso Caramel

Please let us know before ordering food or drinks if you have food allergies or dietary requirements.

Dishes marked With * Can Be Prepared Gluten Free

TO BOOK A GATHERING

CONTACT US DIRECTLY ON THE FOLLOWING:

EMAIL: HELLO@STILLHOUSEMOIRA.COM

TEL: 028 9278 0735



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