



The Academy Fork Buffet Menus 2020
£18.00 per person

Menu A	Menu B
<p>Slow cooked beef in wholegrain mustard and Belfast lager sauce</p> <p>Chicken, silver onions and chickpeas tajine</p> <p>Spicy vegetable casserole</p> <p>***</p> <p>Selection of seasonal salads</p> <p>***</p> <p>Crème brûlée, shortbread biscuit</p> <p>Pavlova of fresh fruits</p>	<p>Gratin of salmon, naturally smoked haddock and prawns</p> <p>Mint and black pepper lamb casserole</p> <p>Vegetable goulash</p> <p>***</p> <p>Selection of seasonal salads</p> <p>***</p> <p>Sherry trifle, granola crust</p> <p>Coconut and lime panacotta, poppy seed tuile</p>
Menu C	
<p>Pork, apples, Kilmegan cider sauce</p> <p>Lime and coconut Thai style chicken</p> <p>Vegetarian moussaka</p> <p>***</p> <p>Selection of seasonal salads</p> <p>***</p> <p>Traditional Tiramisu</p> <p>Mango cheese cake, baked pineapple</p>	