



The Academy Fork Buffet Menus 2019
£18.00 per person

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

Selection of seasonal salads	

Traditional Tiramisu	
Mango cheese cake, baked pineapple	