



***Light Bites Buffet***

Mini Steak Burgers, Porter Cheese, Onion Jam

Sea Salt & Malt Vinegar Battered Cod & Handcut Fries

Handmade Pork & Leek Sausage, Pepper Relish, Rocket, Brioche Roll

Caesar Salad, Red Cabbage & Apple Slaw, New Potato & Bacon Salad

Freshly Brewed Tea & Coffee

**€18.00 per person**

**Whiskey Flights & Light Bites**

Spiced Lamb Sliders, Whiskey Cheddar, Tomato Chutney

Thai Style Crispy Prawns with a Cucumber Mint Dip

Parmesan Crumbed Chicken Strips with Pesto Sundried Tomato Mayo

Mini Goats Cheese Tarts with Olive Tapenade & Rocket

Whiskey Tasting with one of our Experts

**€25 per person**

**Mrs Benners Afternoon Tea & Fizz**

Dingle Gin Fizz Cocktail

Selection of Gourmet Sandwiches, Open, Closed & Mini Bruschetta's

Homemade Mini Scones with Jam & Whipped Cream

Selection of Homemade Mini Pastries & Desserts

Tea/Coffee

**€25 per person**

**Minimum numbers required**

**Dingle Benners Hotel, Main St., Dingle Co. Kerry 066 915 1638**

E: [reservations@dinglebenners.com](mailto:reservations@dinglebenners.com) W: [www.dinglebenners.com](http://www.dinglebenners.com)



### **Mrs Benners Buffet**

***Please select any two of the following***

Tom Crean's Braised Beef & Vegetable Stew

Thai Red Curry with Crispy Vegetable & Coconut Rice

(Choose from Chicken, Beef or Seafood)

Creamy Kerry Coast Seafood Bouchee scented with White Wine & Fresh Herbs

Homemade Beef Meatballs in a Tomato, Chorizo & Herb Sauce served with Spaghetti

Traditional Cottage Pie made with Prime Kerry Lamb Mince & Root Vegetables topped with Glazed Mash

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(Served with a Selection of Freshly Baked Breads, Chefs Garden Salad, Coleslaw, Baby Potato Salad & Cous  
Cous Salad)

Freshly Brewed Tea/Coffee

**€25.00 per person**

### **Taste of Dingle Buffet**

***Please select any 2 of the following***

Bay Prawn, Salmon & Locally Smoked Haddock Pie with Leek Mornay & Herb Mash

Smoked Chicken & Wild Mushroom Orzo with Mascarpone Cream, Truffle Oil & Tarragon

Coconut, Chilli & Lime Tiger Prawns & Mussels with Coriander Rice

Moroccan Style Lamb with Tomatoes, Spices, Garlic & Herbs served with Minted Cous Cous

Sauté of Beef Fillet Strips with Mushrooms & Pearl Onions in a Cracked Black Pepper & Dingle Whisky  
Sauce

Creamy Chicken & Pesto Lasagne Glazed with a duo of Pecorino & Parmesan Cheese

Fragrant South Indian Beef Curry served with Pilau Rice & Coriander Naan Bread

Rosemary & Port Braised Lamb with Butternut Squash, Shallots & Parsnips

Freshly Brewed Tea & Coffee

**€34.00**

**Minimum numbers of 20 guests required**



### **Dessert Buffet**

**(Please choose any 3 of the following)**

Banoffee Pie with Chocolate Shavings

Rich Chocolate Fudge Cake scented with Baileys

Homemade Carrot Cake with Vanilla & Orange Frosting

Raspberry & White Chocolate Pavlova Roulade

Rich Chocolate & Praline Tart

Strawberries & Cream Meringue Nest

Triple Chocolate Mousse on Homemade Genoise Sponge

Red Velvet Cake with Vanilla Frosting

Warm Sticky Toffee Pudding, Butterscotch Sauce

Spiced Apple & Blackberry Crumble, Whipped Cream

Baileys Bread & Butter Pudding, Crème Anglaise

Cheesecake; Oreo, Baileys, Passionfruit & Lime, Lemon, Malteser, Peanut & Toffee or Strawberry

Freshly Brewed Tea/ Coffee

**€8.00 per person**

### **Add to any Menu Choice**

Chefs Dessert Assiette

**€6.00 per person**

Prosecco & Canapé Welcome Reception

**€12.00 per person**

**Minimum numbers of 20 guests required**



### **Traditional Finger Buffet**

Selection of Freshly Made Open & Closed Sandwiches

Glazed Mini Pork Sausages

Breaded Chicken Goujons, Sweet Chilli Dip

Freshly Brewed Tea/Coffee

**€12.00 per person**

### **Boutique Finger Food**

Selection of Freshly Made Open & Closed Sandwiches

Selection of Bruschetta

Duck Spring Rolls with Hoi Sin Dip

Mini Spicy Fishcake with Mango Chilli Sauce

Bluebell Falls Mini Goats Cheese Tartlet

Black Pudding Croquette with Apple Chutney

Freshly Brewed Tea/Coffee

**€15.00 per person**

### **Gourmet Finger Food**

Selection of Open & Closed Gourmet Sandwiches

Tiger Prawns in a Coconut & Panko Crumb, Mango Chilli Dip

Parmesan Crumbed Chicken Strips, Pesto & Sundried Tomato Mayo

Bluebell Falls Goats cheese & Tapenade Tartlet

Black Pudding Croquette with Apple Chutney

Pulled Pork on Toasted Brioche with Corn Relish

Freshly Brewed Tea/Coffee

**€18 per person**

**Minimum numbers of 20 guests required**



### Canapé Selection

#### Prosecco Selection €8.00 per person

Choose 3 @ €8.00 per person

Black Velvet

Choose 5 @ €10.00 per person

Dingle Gin & Fizz

Choose 7 @ €12.00 per person

Prosecco Royale

### Savoury

Smoked Salmon Blinis with Crème Fraiche & Dill

Miniature Kerry Coast Seafood Chowder

Mini Bouchees Piped with Smoked Salmon & Chive Mousse

Marinated Prawns, Chilli, Lime, Mango on a Toasted Croute

Smoked Duck Vietnamese Rolls with a Soy & Honey Dip

Black Pudding Croquettes, Hazelnut Crumb & Apple Chutney

Coconut & Panko Crumbed Tiger Prawns, Thai Marinade

Teriyaki Beef & Lettuce Cups

Lamb & Feta Meatballs with Minted Yoghurt

Wild Mushroom, Mascarpone & Herb Parcel

Crab & Sesame Toast with Coriander & Lime

Smoked Mackerel, Horseradish & Beetroot Crostini

Smoked Bacon, Sundried Tomato & Mozzarella Arancini

Parma Ham with Apple Remoulade on Rye Bread

### Sweet

Mini Chocolate & Praline Tart

Chocolate Dipped Strawberries

Raspberry & Cream Shortbread

Selection of Homemade Truffles

Coconut, Pineapple & Lime Mini Meringues

Mini Blackberry & Almond Tart

Mini Glazed Lemon Tart

**Minimum numbers of 20 guests required**