

HOSPITALITY

Hospitality

Menu



TAILOR-MADE
HOSPITALITY



UCC

University College Cork, Ireland
Coláiste na hOllscoile Corcaigh

INDEX

Terms & Conditions	2
Tea & Coffee Collections	3
Breakfast Menu	4
Light Sandwich Lunch Collection	5
Gourmet Sandwich Collection	6
Celebrations Collections	7
Plated Lunch Collection	8
Cold Buffet Lunch Collection	9
Hot Buffet Collection	10-11
Finger Food	12
Canapés	13
Served Dinner Collection	14-17
Wine List	18
Fresh and Local	19

BOOKING PROCEDURE

All bookings must be confirmed with a Purchase Order, within office hours Monday to Friday.

To confirm your booking the Purchase Order must be received within the required minimum delivery times and must include **specific locations** within a building to include **building name, room number, date, delivery time**. We recommend that you set your delivery time 5-10 min ahead of the desired catering time.

Please note the required notification times underneath all our catering options. All available catering options are subject to specific location limitations.

CANCELLATIONS

Cancellations must be received before the required notification times for each catering option otherwise cancellations will be charged full price.

PRICING

All pricing is based on a “per person” charge and is net of VAT at the applicable rates.

There is a minimum spend of €20 for catering delivered within central UCC campus, Brookfield, Tyndall Institute, and the Western Gate and a €50 minimum spend for catering for all other locations.

There is a minimum spend of €50 for catering on Saturday's & €100 for Sunday's.

On all Sunday's and Bank Holidays, there will be additional 15% charge.

LARGE EVENT BOOKINGS

All orders over 100 persons must be placed a minimum of 10 business days (2 weeks) in advance.

We cannot guarantee that the entire collection of menus will be always available. In such instances, a suitable alternative will be supplied. Final confirmed numbers must be received in advance of the required delivery times and will be charged accordingly.

TEA AND COFFEE COLLECTION

All orders must be placed a minimum of 24 hours in advance.

COLLECTION 1 €3.00

Traditional Tea & Ground Bean
Filter Coffee

COLLECTION 2 €3.70

Traditional Tea & Filter Coffee
Selection of Biscuits

COLLECTION 3 €4.40

Traditional Tea & Filter Coffee
Mini Pastries

COLLECTION 4 €4.60

Traditional Tea & Filter Coffee
Freshly Baked Scones

COLLECTION 5 €4.80

Traditional Tea & Filter Coffee
Freshly Baked Homemade
Cookies

COLLECTION 6 €5.00

Traditional Tea & Filter Coffee
Mini Afternoon Cakes

PLEASE SELECT ADDITIONAL ITEMS:

100 % Recyclable Tetra packed Still Water 500ml	€2.10
Still Filtered Water 750ml	€3.00
Sparkling Filtered Water 750ml	€3.00
Selection of Minerals	€2.50
Selection of Juices	€2.50
Medley of Seasonal Fruits per person	€2.60
Selection of Biscuits	€1.00
Selection of Mini Cakes	€2.50
Vegan Cookie	€2.00
Gluten Free Macaroon	€1.50
Cookie	€2.20
Gluten Free Scone	€2.00

BREAKFAST MENU

All orders must be placed a minimum of 48 hours in advance.

All Prices Are Per Person Rates.

Plant Based Breakfast

€10.70

Fruit and Nut Muesli
Vegan Granola Pot with Compote & Soya Yogurt
Seasonal Fruit Plate
Freshly Squeezed Orange Juice
Vegan Fruit and Nut Flapjack
Traditional Tea & Ground Bean Filter Coffee

Continental Breakfast

€11.10

Parma Ham, Peppered Salami, Chorizo,
Smoked Salmon
Brie, Sliced Emmental, Mature Cheddar
Seasonal Fruit Plate,
Artisan Breads, Baked Mini Pastries
Traditional Tea & Ground Bean Filter Coffee

Granola Pot

€3.40

Homemade Roasted Granola, Natural Yoghurt
& Seasonal Fruit Compote

Vegan Granola Pot

€3.40

Homemade Roasted Granola, Soya Yoghurt &
Seasonal Fruit Compote

Bacon & Sausage Brioche

€5.00

Grilled Irish Back Bacon, Pork Sausage and
Country Style Relish Served In A Warm Brioche Bap

Vegan Sausage Rolls with Tomato Relish €2.80

Freshly Baked and Served with Tomato Relish

LIGHT SANDWICH COLLECTION

All orders must be placed a minimum of 24 hours in advance.

All Prices Are Per Person Rates.

Selection Of Closed Sandwiches €5.00

- With Traditional Tea & Ground Bean Filter Coffee €7.50
- With Traditional Tea & Ground Bean Filter Coffee and Home Baked Cookies €9.50
- With Traditional Tea & Ground Bean Filter Coffee and Fruit Platter €10.00

PLEASE SELECT ADDITIONAL ITEMS:

100 % Recyclable Tetra packed Still Water 500ml	€2.10
Still Filtered Water 750ml	€3.00
Sparkling Filtered Water 750ml	€3.00
Selection of Minerals	€2.50
Selection of Juices	€2.50
Medley of Seasonal Fruits per person	€2.60
Selection of Biscuits	€1.00
Selection of Mini Cakes	€2.50
Vegan Cookie	€2.00
Gluten Free Macaroon	€1.50
Cookie	€2.20
Gluten Free Scone	€2.00

GOURMET SANDWICH COLLECTION

All orders must be placed a minimum of 48 hours in advance.

COLLECTION A

€8.00

Oak Smoked Salmon, Herb Cream Cheese, Pickled Red Onions on Farmhouse Soda Bread.

Roasted Mediterranean Vegetables, Red Pepper Hummus, Basil Oil, Crunchy Seeds & Baby Spinach on Beetroot and Spelt Bread.

Peppered Pastrami, Swiss Cheese, Gherkin, Grain Mustard Mayo, Rocket on Multigrain Bread.

BBQ Shredded Chicken, Crunchy Slaw, Orange Pepper Mayo, Crispy Roast Onions on Ciabatta Bread.

COLLECTION B

€8.00

Pesto Baked Salmon, Basil & Lemon Mayo, Sundried Tomato, Shaved Parmesan on Farmhouse Soda Bread.

Italian Salami, Plum Tomato, Brie, Garlic Aioli, Baby Spinach on Multigrain Bread.

Cajun Spiced Shredded Chicken, Mayonnaise, Pickled Cucumber, Crisp Rocket on Ciabatta.

Vegan "Tofu Egg Mayo" Plum Tomato, Pickled Red Onion, Baby kale in a Wholegrain Wrap.

- **With Traditional Tea & Ground Bean Filter Coffee** €10.50
- **With Traditional Tea & Ground Bean Filter Coffee and Home Baked Cookies** €12.50
- **With Traditional Tea & Ground Bean Filter Coffee and Fruit Platter** €13.00

CELEBRATION COLLECTION

Fresh Fruit Sponge Cake

All orders must be placed a minimum of 5 business days (1 week) in advance.

Celebrate any occasion with our freshly baked cake, that can be personalized. Please book this through ucchospitlaity@ksg.ie in advance.

- Medium Cake 12" x 12" (for 15-20 people) **€70**
- Large Cake 12" x 18" (for 30-40 people) **€110**

*See page 3 to add tea and coffee collections

Vegan & Gluten Free Chocolate and Coconut Tart **€5.00**

Selection of Assorted Cupcakes **€3.00**

**Traditional Tea & Ground Bean Filter Coffee
And Assorted Cupcakes** **€5.50**

PLEASE SELECT ADDITIONAL ITEMS:

100 % Recyclable Tetra packed Still Water 500ml	€2.10
Still Filtered Water 750ml	€3.00
Sparkling Filtered Water 750ml	€3.00
Selection of Minerals	€2.50
Selection of Juices	€2.50
Medley of Seasonal Fruits per person	€2.60
Selection of Biscuits	€1.00
Selection of Mini Cakes	€2.50
Vegan Cookie	€2.00
Gluten Free Macaroon	€1.50
Cookie	€2.20
Gluten Free Scone	€2.00



PLATED LUNCH COLLECTION

(Available subject to location)

All orders must be placed a minimum of 48 hours in advance.

Grilled Chicken Salad

€11.00

BBQ Grilled Chicken, Tossed Seasonal Leaves, Tomato and Basil, and Freshly Made Coleslaw

Baked Salmon Salad

€12.70

Pesto Baked Salmon, Basil & Lemon Mayonnaise, Tossed Seasonal Leaves, Tomato and Basil Salad, Freshly Made Coleslaw with Herb Pesto

Vegan Vegetable Salad

€11.00

Grilled Marinated Vegetables, with a Kale & Pumpkin Seed Pesto, Hummus, Turmeric Rice and Vegetable salad, with Tossed Seasonal Leaves and Tomato & Basil.

All Plated Lunches are served with Artisan Breads

PLEASE SELECT ADDITIONAL ITEMS:

100 % Recyclable Tetra packed Still Water 500ml	€2.10
Still Filtered Water 750ml	€3.00
Sparkling Filtered Water 750ml	€3.00
Selection of Minerals	€2.50
Selection of Juices	€2.50
Medley of Seasonal Fruits per person	€2.60
Selection of Biscuits	€1.00
Selection of Mini Cakes	€2.50
Vegan Cookie	€2.00
Gluten Free Macaroon	€1.50
Cookie	€2.20
Gluten Free Scone	€2.00

COLD BUFFET

(Minimum of 20 persons & subject to location)

All orders must be placed a minimum of 48 hours in advance.

€24.50

Baked Sliced Ham, Grilled Cajun Chicken, Peppered Pastrami, Smoked Salmon, Poached Salmon.

Mixed Leaf Salad, Tossed Seasonal Salad, Coleslaw.

Ballymaloe Relish, Gherkins, Mixed Pickles, Soda Bread & Sliced Artisan Breads, House Dressing.

Medley of Seasonal Fruits

Traditional Barry's Tea & Ground Bean Filter Coffee

***For Wine selection see page 18**

PLEASE SELECT ADDITIONAL ITEMS:

100 % Recyclable Tetra packed Still Water 500ml	€2.10
Still Filtered Water 750ml	€3.00
Sparkling Filtered Water 750ml	€3.00
Selection of Minerals	€2.50
Selection of Juices	€2.50
Medley of Seasonal Fruits per person	€2.60
Selection of Biscuits	€1.00
Selection of Mini Cakes	€2.50
Vegan Cookie	€2.00
Gluten Free Macaroon	€1.50
Cookie	€2.20
Gluten Free Scone	€2.00

HOT BUFFET COLLECTION

(Minimum of 20 persons & subject to location)

All orders must be placed a minimum of 5 business days in advance.

The Mediterranean Collection A

€22.50

Traditional Greek Style Lamb Moussaka, Mozzarella Glazed, Lemon and Herb Gremolata, Served with Garlic and Rosemary Roasted Baby Potatoes

Marrakesh Vegetable Tagine with Chickpeas and Sweet Potatoes, Served with a Fruity Apricot and Almond Couscous

Ruby Slaw with Herb Mayonnaise
Balsamic Roast Vegetable Pasta Salad
Tossed Salad of Crunchy Vegetables
Mixed Salad Leaves with Balsamic Dressing

Rich Chocolate Fudge Cake with Freshly Whipped Cream

Freshly Brewed Tea and Ground Bean Filter Coffee

Asian Collection B

€22.50

Spicy Ginger Stir Fried Szechuan Beef, Crunchy Asian Greens and Steamed Rice

Roast Tofu with Crispy Fried Vegetables, tossed in a Light Coconut and Asian Spiced Sauce, Served with Steamed Rice

Asian Style Slaw with Sweet Chili Mayonnaise
Noodle Salad with Sesame and Cashew Nuts
Tossed Salad of Crunchy Vegetables
Mixed Salad Leaves with Balsamic Dressing

Baileys and Chocolate Cheesecake with Freshly Whipped Cream

Freshly Brewed Tea and Ground Bean Filter Coffee

***For Wine selection see page 18**



HOT BUFFET COLLECTION

(Minimum of 20 persons & subject to location)

All orders must be placed a minimum of 5 business days in advance.

Fusion Collection C

€22.50

Lemon and Rosemary Fillet of Chicken with a Creamy Wild Mushroom and Spinach Pasta with Shaved Parmesan Cheese

Penang Curry, Cauliflower, Roast Squash, kale in a Thai Peanut & Coconut Curry Sauce with Rice

Basil and Mayonnaise Coated Coleslaw
Rice, Tomato and Mixed Bean Salad with Chilli and Herbs
Tossed Salad of Crunchy Vegetables
Mixed Salad Leaves with Balsamic Dressing

Traditional Apple Pie Served with Freshly Whipped Cream

Freshly Brewed Tea and Ground Bean Filter Coffee

India Collection D

€22.50

Thai Yellow Curry with Grilled Chicken Fillet, Crunchy Vegetables with torn mint and coriander, Served with Steamed Rice

Sweet Potato, Spinach, and Chickpea Saagwala Curry, Lime and Coriander Steamed Rice

Rainbow Slaw with Lemon and Fresh Herbs
Bombay Spiced Potato Salad with Herbs and Almonds
Tossed Salad of Crunchy Vegetables
Mixed Salad Leaves with Balsamic Dressing

Forest Berry Cheesecake with Freshly Whipped Cream

Freshly Brewed Tea and Ground Bean Filter Coffee

***For Wine selection see page 18**

FINGER FOOD COLLECTION

(Minimum of 20 persons & subject to location)

All orders must be placed a minimum of 48 hours in advance.

Finger Food Collection A €13.50

Selection of the following:

- Deep Fried Cocktail Sausages
- Crisp Vegetable Spring Rolls
- Vegetable Samosas
- Golden Coated Chicken Goujons
- Selection of Sandwiches
- Selection of Dips
- Selection of Mini Cakes

Finger Food Collection B €8.00

Selection of the following:

- Deep Fried Cocktail Sausages
- Crisp Vegetable Spring Rolls
- Golden Coated Chicken Goujons
- Spiced Potato Wedges
- Selection of Dips

Finger Food Collection C €8.00

Selection of the following:

- Selection of Local and Irish Cheese
- Crackers and Grapes
- Dried Fruits and Nuts
- Ballymaloe Relish

***For Wine selection see page 18**

CANAPES COLLECTION

(Minimum 15 persons)

All orders must be placed a minimum of 5 business days in advance.

**Please Select 5 Items from the following Collection €16.00 per person
(Extra Item €3.50 Per Person)**

Savoury canapes

- Smoked Salmon & Beetroot Crème Fraiche Blinis.
- Caesar Chicken with Shaved Parmesan, Pine Nuts, Baby Gem Spoon.
- Roast Beetroot Puree, Goats Cheese Pistachio Bonbon, Crisp Beetroot Crouton.
- Caprese Plum Tomato, Buffalo Mozzarella, Olives, Basil, Balsamic Glaze, Crisp Crouton.
- Tapenade, Grilled Courgette, Sun Blushed Tomato & Basil Cress, Sour Dough Toast.
- Serrano Ham, Watermelon, Mint and Feta Cheese on Crisp Ciabatta.
- Chipotle Roast Salmon with Guacamole, Sour Cream on Crisp Ciabatta.
- Roasted Garlic Portobello Mushroom with Beetroot Hummus and Dill on Chicory.
- Honeyed Figs with Goat's Cheese Mouse, Red Onion Jam on Crisp Baguette.
- Crab and Crème Fraiche in a Pastry Barquette with Pickled Cucumber.

Sweet canapes

- Lemon Tartlet, Eton Mess Topping
- Vegan Carrot Cake, Pistachio Frosting
- Double Chocolate Brownie, Raspberry & Hazelnut Dust
- Mini Lemon and Poppyseed Muffin, Lemon Frosting
- Forest Berry Oat Crumble

***For Wine selection see page 18**

SERVED DINNER COLLECTION

(Subject to minimum numbers & location)

All orders must be placed a minimum of 10 business days
(2 weeks) in advance.

4 Course Dinner (Starter or Soup, Choice of Main, Dessert, Tea/ Coffee)

€55.00

5 Course Dinner (Starter or Soup, Choice of Main, Dessert, Tea/ Coffee)

€60.00

STARTERS

Please Select One Starter from The Following Options

Irish Crab, Smoked Salmon, Fennel & Apple Salad, Jerusalem Artichoke,
Truffle Puree and Spelt Crouton.

Ardsallagh Goats Cheese, Granny Smith Apple, Roasted Beetroots, Micro
Herbs and Salted Caramelised Pecan.

Hot BBQ Salmon Fillet, Tabbouleh Salad, Pickled Radish, Lemon, Mint
Yogurt Dressing, Pomegranate and Sumac.

Sticky Spiced Pork Belly, Vanilla Roasted Apple, Apple Puree, Pickled
Golden Raisins, Chicory and Blackberries.

Warm Clonakilty Black Pudding, Crispy Pancetta, Curried Cauliflower
Puree, Pickled Cauliflower, Truffle Aioli, Rocket, and Crisp Crouton.

Warm Goats Cheese Filo Tart, Pickled Onion, Wilted Spinach, Walnut
Dust, Candied Walnuts, Balsamic and Micro Herbs.

Salad of Grilled Figs with Parma Ham, Parmesan Crisp, Red Pepper
Puree, Baby Mozzarella, Gem, Basil Oil and Toasted Ciabatta Croutons.

Pickled Cauliflower, Roasted Golden Beets, Salted Caramelized Pumpkin
Seeds, Charred Baby Gem, Lemon & Dill Dressing, Filo Discs and Nutty
Kale Pesto.

SOUPS

Please Select One Soup from The Following Options

Velouté of Celeriac Soup with Thyme and Truffle Oil, Crisp Crouton and Herb Crème Fraiche.

Seafood and Shellfish Chowder, Crisp Crouton, Chive Cream and Smoked Paprika Oil.

Wild Mushroom & Tarragon Soup, Crisp Crouton, Herb Cream and Parmesan.

Roasted Butternut Squash & Sage Soup, Roasted Pumpkin Seeds, Crouton and Chive Crème Fraiche.

Slow Roasted Seasonal Root Vegetable Soup, Crisp Crouton, Herb Oil and Cream.

Roasted Plum Tomato Soup, Red Pepper Cream, Crisp Crouton and Basil Oil.

Broccoli & Kale Soup with Crumbled Cashel Blue Cheese, Crisp Crouton and Herb Cream.

Honey Roasted Beetroot & Thyme Soup, Roasted Apple Cream, Chili Oil and Crisp Crouton.

MEAT MAIN COURSES

Please Select One Meat Main Course from The Following Options

Roasted Sirloin of Irish Beef with a Garlic and Herb Crust, Pressed Potato Gratin, Roasted Shallot Puree, Honey Glazed Root Vegetables and Rich Red Wine Jus.

Roasted Loin of Wicklow Lamb with Dijon Mustard and Herb Crumb, Honey Glazed Parsnip, Minted Pea Puree, Caramelised Baby Onions, Potato Gratin, Rosemary and Red Wine Jus.

Chargrilled Irish Beef Fillet, Horseradish Creamed Potato, Braised Shallot, Shallot Rings, Buttered Kale, Squash Puree and Truffle Jus
(Supplement €7.00 Cooked Medium)

Roast Breast of Silverhill Duck, Potato Fondant, Butternut Squash Puree, Baby Heirloom Carrots, Blackberrie, and a Thyme Jus.

Corn Fed Chicken Fillet, Wilted Kale, Crisp Pancetta, Potato Gratin, Braised Shallots, Wild Mushroom Puree, Pickled Wild Mushrooms and a Light Jus.

Braised Wicklow Fore-Quarter Lamb Shank, Creamed Celeriac Puree, Potato Gratin, Roasted Parsnip, Wilted Garlic Greens and Rosemary Jus.

Roasted Garlic Coated Irish Sirloin, Bourguignonne Garni, Potato Fondant, Sautéed Beans and Baby Spinach and Rich Red Wine Jus

Rosemary and Garlic Crusted Rack of Wicklow Lamb, Boulangère Potato, Oven Roasted Vegetable Ratatouille, Basil Oil, Red Wine and Honey Jus.

FISH MAIN COURSES

Please Select One Fish Main Course from The Following Options

Grilled Fillet of Hake, Tarragon and Chive Crust, Pea and Ricotta Risotto, Wilted Spinach, Lemon Cream, Parsley Oil and Parmesan Disc.

Grilled Fillet of Salmon with Lemon and Fine Herb Crust, Sautéed Baby Leeks with Shaved Fennel, Butternut Squash Puree, Potato Gratin and Chervil Beurre Blanc.

Pan Roasted Fillet of Monkfish, Potato Gratin, Crisp Fine Beans and Wilted Kale, Sautéed Wild Mushrooms and Roasted Garlic Cream with Shaved Parmesan.

Pan-Roasted Cod Fillet, Horseradish Creamed Red Chard, Beetroot Puree, Asparagus, Potato Gratin and Lemon Cream.

Roasted Fillet of Salmon, Chive Pomme Puree, Wilted Samphire, Baby Carrots, Saffron Beurre Blanc and Dill Oil.

Roasted Sea Bass, Cauliflower Puree, Wilted Kale, Crispy Shallots, Caper Butter Cream and Potato Gratin.

Pan Seared Irish Sea Trout with Asparagus, Carrot Puree, Salsa Verde and Fondant Potato.

Roasted Monkfish, Creamy Celeriac Puree, Crisp Sugar Snaps, Chive Potato Cake and Lemon Curried Cream.

VEGETARIAN MAIN COURSES

Please Select One Vegetarian Main Course from The Following Options

Celeriac & Gruyere Gratin, Confit Baby Vegetables, Butternut Squash Purée and Herb Cream.

Grilled Squash Steak, Honey & Truffle Baked Goat's Cheese, Roasted Wild Mushrooms, Baby Kale, Smoked Cauliflower puree, Thyme and Shallot Vinaigrette.

Spinach and Goat's Cheese Tortellini with Parmesan Crisps, Charred Baby Leeks, White Truffle Cream and Tarragon Oil.

Roast Beetroot Risotto, Goats Cheese Cream, Walnut Oil, Crispy Kale, Roasted Cherry Tomatoes and Shaved Parmesan.

Cashel Blue Cheese and Oyster Mushroom Gnocchi, White Truffle Oil, Roasted Pine Nuts, Micro Herbs and Wild Mushroom Pannagratto

Pan Fired Butternut Squash Risotto, Garnish with Caramelised Butternut Squash Cubes, Roast Pine Nuts, Rocket and Parmesan Shavings

Gnocchi, Tomato Confit, Kalamata Olive, Artichoke Heart, Kale and Virgin Olive Oil.

Roast Cauliflower Steak with Tahini Verde, Spiced Chickpeas, Lemon Herb Hummus, Quinoa and Pomegranate Grilled Flat Bread.

DESSERTS COURSES

Please Select One Dessert from The Following Options

Warm Chocolate Brownie, Bourbon Vanilla Ice-cream,
Chocolate Soil, Dark Chocolate Sauce and Spiced
Berry Compote.

Lemon Posset, Ginger Shortbreads and Seasonal
Forest Berries.

Valrhona Chocolate Fondant, Salted Nut Brittle,
Caramel Sauce, Vanilla Mascarpone and Fresh Berries.

Lemon Tart With a Raspberry Ripple Mascarpone,
Stuffed Berries and Raspberry Puree.

Strawberry and White Chocolate Cheesecake,
Mascarpone, Forest Berry Compote and Raspberry
Puree.

Warm Apple and Cinnamon Crumble Tartlet,
Butterscotch Sauce, Nutty Granola and
Bourbon Vanilla Ice-Cream

Assiette of Deserts- Berry Cheesecake, Chocolate
Fudge, Spiced Apple Pie, Chocolate Soil, Crème
Anglaise and Vanilla Ice-cream

Vegan chocolate and Coconut Torte, Compote of
Forest Berries and Candied Pistachio Dust.

***For Wine selection see page 18**

WINE COLLECTION

All orders must be placed a minimum of 48 hours in advance.

All Prices Are Per Person Rates

WHITE WINE

Zagalia, Pinot Grigio, Italy €22.00

Table Mountain, Chardonnay,
South Africa €24.00

Havelos, Sauvignon Blanc, Chile €25.00

RED WINE

Zagalia, Montepulciano, Italy €22.00

Table Mountain. Shiraz, South
Africa €24.00

Havelos Merlot, Chile €25.00

SPARKLING WINE

Prosecco €37.00

FRESH AND LOCAL FOOD AND BEVERAGE SUPPLY NETWORK

Our chefs speak to our growers, farmers, fishermen, producers, and suppliers daily, to source fresh, seasonal, and local ingredients.

Fruit, Herbs and Vegetables

Keeling's from St. Margaret's Road, Co. Dublin, supply us with a range of fruit, herbs, and vegetables. All our fruit, herbs, and vegetables are sourced locally where possible; from growers and farmers we know and trust. Some of our primary fruit, herbs, and vegetable growers are: Denis Harford, Lusk, Co. Dublin (for root vegetables); Mark Archer, Rush, Co. Dublin (for lettuce and leaf vegetables); David Keeling, Roslin Farms, St. Margaret's Road, Co. Dublin (for cooking apples, eating apples and soft fruits).

Free Range Eggs

Every last one of our eggs is free range. They are kindly laid fresh every day by the happy hens at Annalitten Farm Eggs, Annalitten, Castleblaney, Co. Monaghan

Lamb

Pallas Foods from Blanchardstown, Co. Dublin and Newcastle West, Co. Limerick, supply us with Slaney Valley Lamb. We source the best lamb we can find. Some of our primary lamb farmers are: Damien Treacy, Heathlawn, Killimor, Ballinasloe, Co. Galway; Liam McCarthy, Palace Anne, Enniskeane, Co. Cork; Lorcan Satfford, Glaglig, Broadway, Co. Wexford, Aubrey Cox, Ballque, Geashill, Co. Offaly

Beef

Pallas Foods from Blanchardstown, Co. Dublin and Newcastle West, Co. Limerick, supply us with Irish Nature and Fire River Farm beef. We support Irish cattle farmers by buying only Irish Beef. Some of our primary cattle farmers are: Thomas G Short, Kilmullen, Newtownmountkennedy, Co. Wicklow; Kieran Kenny, Greagh, Ballinsloe, Co. Galway, David Jones, Coolagh, Newmarket, Co. Cork; William Rickerby, Tombreane, Carnew Co. Wicklow

SCAN FOR ALL
**ALLERGEN &
NUTRITIONAL
INFORMATION**



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TAILOR - MADE



UCC

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