



*Private Family
Occasions*

ACCOMMODATION | WEDDINGS | ALL DAY DINING



FLAGSTAFF
Lodge | Newry



DRESSED HOT & COLD BUFFET ~ MIN NO'S 70

The popular alternative to formal dining for that special occasion without the formality

Price for Main Course Only £14.50 Choice of 1 Dessert £4.25

Served Hot - Please select any 2 Options

Beef Stroganoff

Creamy Chicken Tikka Masala

Marinated Breast of Chicken, Parma Ham with a White Wine Cream Sauce

Herb Crust Oven Roast Salmon with a Lemon Beurre Blanc

Fragrant Thai Green Chicken Curry or Chinese Curry

Classic Beef Bourguignon

Stuffed Roasted Red Peppers with Moroccan Couscous & Melted Goats Cheese

Served with Choice Of (Please select any 5 Options)

Lemon and Herb Couscous • Roasted Baby Herb Potato • Chunky Homemade Coleslaw

Penne Pasta Salad with Roasted Mediterranean Vegetables • Jasmine Rice

Mixed Leaves • Prawn Cocktail • Egg Mayonnaise • Homemade Chips

Desserts

Choice of flavoured Cheesecakes • Heavenly Chocolate Fudge Cake with Fresh Cream

Fresh Strawberry & Mixed Berry Fruit Pavlova • Deep Filled Apple Pie with Chantilly Cream

Sticky Toffee Pudding with Caramel Sauce • Sherry Trifle with Chantilly Cream

Chocolate Brownie smothered in Luxury Melted Chocolate

Funeral Lunch Options

At Flagstaff Lodge we endeavour to help you with your dining requirements at this sad time of bereavement. **All meals are served in a private dining area with orange juice on tables.** The buffet option is particularly well suited to large or indefinite numbers. We charge based on confirmed numbers with a range of 10%.

We can also provide a house sandwich platter for approximately 25 people for £40

Option 1 - £9.50

Homemade Vegetable Soup served with a Crusty Roll

Finger Buffet

including a selection of Sandwiches, Chicken Goujons, Cocktail Sausages, Chicken Wings, Mini Sausage Rolls, Fresh Home Cut Chips, Mixed Leaves & Salad

Tea & Coffee

Option 2 - £16.95

Homemade Vegetable Soup served with a Crusty Roll
Traditional Turkey & Ham with Sage and Onion Stuffing and Red Wine Jus
OR

Roast Sirloin of Beef served with a Creamy Peppercorn Sauce or Red Wine Jus
OR

Chef's Choice of Fish

Dessert

Tea & Coffee

