



THYME OUT
CAFE/TEAROOMS

Outside Catering

Here is a selection of our more popular salads

Carrot & Beetroot with Raisins in a Light Vinaigrette
Creole Pasta with tiny vegetables in a creamy creole dressing
Oriental Noodle with Sesame, Soy & Julienne of Vegetables
Roast Baby potato with Roasted Vegetables in Balsamic Dressing
Classic Waldorf with a Lemon & Dill Dressing
Fruity Curried Cous Cous with Raisins
Coleslaw
Tossed House Salad
Red Cabbage Slaw with Roasted Hazlenuts & Fresh Mint
Sweet Potato with Roasted Pistachios, Raisins & Maple Syrup
Greek Salad with Tomato, Red Onion & Cucumber
Szechuan Slaw with Chilli, Ginger & Coriander Dressing

Freshly made Quiches

Bacon, Brie & Marinated Tomato
Roast Vegetable
Spinach, Potato & Sundried Tomato
Bacon & Leek

Pies & Tarts

Chicken & Leek Pie
Beef & Guinness Pie
Goats Cheese & Spinach Tart
Roasted Vegetable Pie with Crumble topping
Chorizo, Roasted Pepper & Smoked Cheese Tart
Roasted Vegetable Tart
Salmon & Spinach en Croute (Market Price)

Pleasing Platters

Cold Meat – Home Cooked Chicken, Turkey, Beef, Ham
Seafood – Salmon Mayonnaise, Prawn Cocktail (Market Price)
Roasted Mediterranean Vegetable
Dressed Whole Salmon with Cucumber & Dill (Market Price)

Lighter Bites

Sandwich Platters that please the eyes and then the Palate
Fresh Fruit

Some Like it Hot

Beef Bourguignon with Button Onions & Smoked Bacon Lardons
Spinach & Ricotta Cannelloni with Creamy Cheese Sauce
Traditional Chili Con Carne
Spicy Sweet Chicken or Beef Curry
Beef Stroganoff cooked slowly with Mushrooms in a Creamy sauce
Chicken & Mushroom Vol au Vents
Beef Lasagne

Potatoes

Minted Babies small and sweet
Garlic Roasted Potatoes
Creamy Garlic & Cheese Potatoes

For the Little Ones

Home made Chicken Goujons
Sausage Rolls
Cocktail Sausages
Home made potato wedges

Sweet Endings

Traditional Apple Pie
Pear & Almond Tart
Summer Strawberry Tart with Mascarpone, hints of lemon, basil and Balsamic
Banoffee Pie
Lemon Meringue Tart
Crunchy Crumble – Apple or Rhubarb depending on the season
Cheesecakes – Mint Aero, Classic Strawberry, Baileys & Mars, Chocolate Orange
Sticky Toffee Pudding
Chocolate Fudge Cake
Fresh Fruit Pavlova
Red Velvet Cake
Classic Victoria Sponge

Prices

Quiche, Tarts or Pies with a choice of 4 salads €7.50 per person
Add a Dessert €10.50

Pleasing Platters - we make them for 10 and the price starts at €20

Sandwich Platters - again they are for 10 €35

Fresh Fruit Platters €15 (serves 10)

Hot Food (10 portions)

Bourguignon €8.00 per portion

Spinach & Ricotta Cannelloni €7.50 per portion

Chili Con Carne €7.50

Chicken Curry €7.50

Beef Curry €8.00

Beef Stroganoff €8.00

Chicken & Mushroom Vol au Vents € 7.50

Lasagne on its own €4.50 per portion (we recommend 2 side salads to compliment)

Lasagne with 2 sides €7.50 per person

Bacon & Leek Quiche €25

Bacon, Brie & Marinated Tomato Quiche €28

Spinach, Potato and Sundried Tomato €28

Roast Vegetable Quiche €25

Chicken & Leek Pie €30

Beef & Guinness Pie €30

Goats Cheese & Spinach Tart €32

Roasted Vegetable Pie w Crumble topping €25

Chorizo, Roast Pepper & Smoked Cheese €30

Roasted Vegetable Tart €25

Potatoes €20 for 10 portions

The Little Ones selection €5 per child

Desserts €25



THYME OUT

CAFE/TEAROOMS

Cafe | Catering | Bakery

Alcorns Garden Centre
Glenveagh National Park

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