

Food and Beverages

At Grand Opera House we offer a wide variety of breakfast and lunch options to fit in with your event needs. If you require a quote for a more bespoke menu, please let us know and we will endeavour to accommodate.

Breakfast

- ◆ Continental Breakfast with tea/coffee £7.95 pp
- ◆ Sausage/Bacon bap with tea/coffee £5.50pp

Morning and afternoon refreshments

- ◆ Freshly brewed Tea, Coffee or Speciality teas £1.95 pp
- ◆ With Biscuits £2.75 pp
- ◆ With Homemade Shortbread £3.00 pp

With a choice of the following £3.75 pp

- ◆ Muffins
- ◆ Scones
- ◆ Pastries
- ◆ Tray bakes

Beverage Selection

- ◆ Large (75cl) Still/Sparkling Mineral Water £5.00 per Bottle
- ◆ Individual Still/Sparkling Mineral Water £1.80 per Bottle
- ◆ Freshly Squeezed Orange Juice £5.00 per Jug
- ◆ Cranberry Juice £5.00 per Jug
- ◆ Orange or Blackcurrant Cordial £3.00 per Jug
- ◆ Soft Drinks– Coke, Sprite, Fanta £1.80 per Bottle

Working Lunch Suggestions

- ◆ Fine Sandwich Selection £4.95pp
- ◆ Homemade Soup and Fine Sandwich Selection £6.95pp

Buffet Style Lunch Options (minimum number 20)

Choice of 5 items

£11.00 pp

Cold Options

- ◆ Freshly Made Sandwiches with variety of fillings
- ◆ Peking Duck Wraps with Spring Onion & Hoi Sin Sauce (V)
- ◆ Southern Fried Chicken Goujons
- ◆ Smooth Confit Duck Pate served on Garlic & Herb Crostini
- ◆ Mini Yorkshire puddings filled with braised Irish pulled beef
- ◆ Brioche rolls with a variety of fillings
- ◆ Selection of filled Flat Breads (V)

Hot Options

- ◆ Freshly Baked Sausage Rolls
- ◆ Cocktail Sausages, Tossed in Sweet Chilli
- ◆ Mini Irish Beef Cheeseburgers served with Tomato Relish
- ◆ Mini home-made Pork Sliders
- ◆ Sesame coated Chicken Strips, served with Thai Red Curry dressing
- ◆ Roasted Mushroom Caps filled with Bacon Peppers & Mozzarella (V)
- ◆ Roasted Sun Blush Tomato & Mozzarella Tartlet, oven backed with Chilli Oil (V)
- ◆ Homemade mini Thai Fish Cakes packed with Salmon, Cod & White Crab, deep fried in Panko Crumbs (V)
- ◆ Hot & Spicy Tiger Prawn Kebabs, glazed with Japanese Teriyaki dressing (V)
- ◆ Mini steak & Guinness Pies, topped with Buttery Cheddar & Scallion Potatoes
- ◆ Mini Beef Wellington, Fillet of Irish Beef topped with Mushroom Duxelle, baked in Puff Pastry (**£2.00pp extra pp**)
- ◆ Home-made Salmon & Prawn Spring Roll, seasoned with Coriander & Chilli, Soy & Ginger Dressing (**£2.00 extra pp**) (V)

Sweet Options

- ◆ Mini Crème Brûlée
- ◆ Mini Pavlova topped with Fresh Raspberry & Vanilla Pod Cream
- ◆ Chocolate profiterole filled with fresh strawberry & cream with chocolate sauce
- ◆ Mini baked apple tartlets topped with ginger & cinnamon crumble

(V) Vegetarian option or alternative available

Hot Fork Buffet Lunch (Minimum number 30)

Includes Salad Bar, Freshly Baked Breads, Tea and Coffee,
2 hot dishes from the following

£17 pp

- ◆ Homemade Chinese Style Chicken Curry served with Rice
- ◆ Sweet & Sour Chicken hinted with Coriander, served with Rice
- ◆ Homemade Chinese Style Chicken Curry served with Rice
- ◆ Sweet & Sour Chicken hinted with Coriander, served with Rice
- ◆ Creamy Chicken Carbonara tossed with Penned Pasta, hinted with Parmesan
- ◆ Peppered Beef Stroganoff complemented with Savory Buttered Saffron Rice
- ◆ Italian Style Spicy Chicken & Chorizo tossed with Penne Pasta & Tomato Ragout
- ◆ Chicken Chasseur, cooked in a Tomato & Tarragon Sauce with Garlic, served with Rice
- ◆ Oriental Crispy battered Chicken with Wok Fried Vegetables, Sweet Chilli & Ginger Glaze
- ◆ Creamy Cajun Chicken with Crispy Bacon & Chorizo served with Rice
- ◆ Slow Braised Irish Beef cooked with Thyme & Red Wine, served with Buttery Champ
- ◆ Homemade Italian style Meatballs, Tomato & Herb Ragout, Penne pasta & Parmesan
- ◆ Creamy Peppered Pork Stroganoff, complemented with Buttered Saffron Rice
- ◆ Slow Braised Irish Lamb with Onion Gravy, Buttery Champ
- ◆ Chinese Style Tiger Prawn Stir Fry with Rice, Ginger & Soy Glaze
- ◆ Tiger Prawns cooked in a Spicy Malaysian Curry Sauce, served with Rice
- ◆ Jambalaya Cajun Style Mixed Meat Rice Dish seasoned with Cajun Spices & Chorizo
- ◆ Vegetarian roasted Mediterranean Vegetable & Tomato Pasta with Parmesan
- ◆ Vegetarian Button Mushroom & Asparagus Stroganoff with Rice & Parmesan

Add Dessert £5.00 per person