

LUNCH TABLES

TEA TIME! — \$30 PER PERSON LIGHT LUNCH

CHOICE OF 1 SALAD

SALAD OPTIONS

Caesar Salad (baby gem, brown bread crumble, shaved Parmesan)

OGB Pub Salad (mixed greens & frisee, bacon lardons, hard-boiled egg, tomato, cucumber, green bean, Dubliner Cheddar, Guinness Draught Stout dressing)

Irish Flag Salad (baby spinach, shaved carrot, shaved fennel, feta cheese, curried orange-ginger dressing)

INDIVIDUAL CARAMELIZED ONION AND GOAT'S CHEESE QUICHES

ASSORTED TEA SANDWICHES

Cucumber & Dill Butter
Salmon & Cream Cheese
Coronation Chicken Salad
Jambon Beurre

SCONES, JAMS, BUTTERS

ASSORTED PETIT FOURS

PICNIC BASKET LUNCH — \$36 PER PERSON SERVED WITH SOUP OR SALAD, HOUSE-MADE POTATO CHIPS, ASSORTED FRESHLY BAKED COOKIES

CHOICE OF 1 SOUP OR SALAD

SOUP OPTIONS

Potato & Leek
Carrot & Coriander
Beef & Barley
Maryland Crab Soup

SALAD OPTIONS

Caesar Salad (baby gem, brown bread crumble, shaved Parmesan)

OGB Pub Salad (mixed greens & frisee, bacon lardons, hard-boiled egg, tomato, cucumber, green bean, Dubliner Cheddar, Guinness Draught Stout dressing)

Irish Flag Salad (baby spinach, shaved carrot, shaved fennel, feta cheese, curried orange-ginger dressing)

CHOICE OF 2 SANDWICHES

SANDWICH OPTIONS

Coronation Chicken Salad (poached chicken, celery, onion, sultanas, mango chutney, curry dressing, on ciabatta)

Corned Beef Special (corned beef, coleslaw, Gruyère, Thousand Island dressing, on marble rye)

House Turkey Club (house smoked turkey and bacon, smoked Gouda, lettuce, tomato, garlic aioli, on sourdough)

Mushroom & Swiss Toastie (sauteed mushrooms, Swiss, dijon, on Irish country bread)

All sandwiches can be made into wraps



LUNCH TABLES

DUBLINER LUNCH TABLE — \$45 PER PERSON

CHOICE OF 1 SALAD

SALAD OPTIONS

Caesar Salad (baby gem, brown bread crumble, shaved Parmesan)

OGB Pub Salad (mixed greens & frisee, bacon lardons, hard-boiled egg, tomato, cucumber, green bean, Dubliner Cheddar, Guinness Draught Stout dressing)

Irish Flag Salad (baby spinach, shaved carrot, shaved fennel, feta cheese, curried orange-ginger dressing)

GUINNESS BROWN BREAD

Stout butter, cultured Butter, Maldon

BANGERS & MASH

Irish bangers, mashed potatoes, onion gravy

CURRIED SALMON

Pan-seared salmon, bell pepper, onion, cilantro, basmati rice, coconut curry, Major Grey's chutney

GRILLED ASPARAGUS

Beurre monte, lemon

INDIVIDUAL STICKY TOFFEE PUDDING

LUNCH ADDITIONS

ORDER SERVES ~25 GUESTS

ADDITIONAL SOUP OR SALAD OPTION — \$8 PER PERSON

ASSORTED COOKIES — \$40

HOUSE-MADE POTATO CHIPS — \$40

SCOTCH EGGS — \$75

MINI SAUSAGE ROLLS — \$85

SLICED FRUIT DISPLAY — \$120

CRUDITE DISPLAY — \$120

BROWN BREAD PLATTER — \$160

