



# MENUS FOR A GATHERING

THE FOUR TREES  
MOIRA  
FOOD | SPIRITS | BEER

# THE FOUR TREES

MOIRA

## FINGER FOOD BUFFET

SAUSAGE ROLLS  
COCKTAIL SAUSAGES  
CHICKEN GOUJON  
FISH GOUJONS  
GARLIC BREAD  
CRISPY FRIED CHICKEN WINGS  
CRISPY FILO PRAWNS  
CRISPY BRIE BITES  
INCLUDES  
SKINNY FRIES  
MIXED LEAF SALAD

### DESSERTS

GUINNESS STICKY TOFFEE PUDDING  
DOUBLE CHOCOLATE CHIP BROWNIE  
GINGER CAKE

1 COURSE €12 - CHOOSE 5 ITEMS | 2 COURSE €15 - CHOOSE 1 DESSERT  
MINIMUM OF 20 GUESTS REQUIRED



# THE FOUR TREES

## MOIRA

### TRADITIONAL HOT SERVE BUFFET

#### BEEF

Beef Stroganoff, Wild Mushrooms, Cornichons, Rice  
Guinness Braised Steak Pie, Field Mushroom, Creamy Mash

#### FISH

Seafood Pie, Cheddar Mash  
Basil and Garlic Marinated Cod Fillet, Roast Tomato, Fennel and Olive Cous Cous

#### CHICKEN

Chicken, Leek and Ham Hock Pie, Buttery Thyme Pastry, Parsley Potatoes  
Roast Chicken Breast, Chestnut Mushroom, Shallots, Tarragon, White Wine Cream

#### LAMB

Curried Lamb Shoulder, Apricot, Garlic Naan Croutons, Cous Cous

#### PORK

Spiced Pork Meat Balls, Slow Roast Tomato Sauce, Basil Crisps, Butter Beans

#### VEGETARIAN

Spiced Sweet Potato and Courgette Lentil Dahl  
Thai Vegetable Curry, Sticky Rice

#### DESSERTS

Guinness Sticky Toffee Pudding with Toffee Sauce  
Double Chocolate Chip Brownie with Chocolate Sauce  
Ginger Cake with Vanilla Custard

Between 20 To 60 People

£24 Per Person

Choose 3 Mains Max + 2 Dessert

Please ask if you have specific dietary requirements or requests  
Call 02892 780735 or email [Hello@fourtreesmoira.com](mailto:Hello@fourtreesmoira.com)

# THE FOUR TREES

## MOIRA

### SET MENU

#### 2 COURSE €28 | 3 COURSE €36

#### STARTERS

**CRISPY JD HONEY BBQ CHICKEN WINGS GF DF**

Mixed Leaf Salad, Garlic Aioli

**CRISPY SLOW COOKED BEEF GF DF**

Sticky Honey Chilli Glaze, Napa Slaw, Garlic Aioli

**PEA & SLOW COOKED HAM RISOTTO DF GF V**

Peas, Parmesan, Garlic Crouton

**FRITO MISTO GF**

Charred Lemon, Lemon Aioli, Peppery Rocket

#### MAINS

**SLOW COOKED DAUBE OF BEEF GF**

Creamy Champ. Red Wine & Mushroom & Bacon Jus, Roasted Vegetables

**PAN FRIED SEA BASS GF DF**

Sautéed Baby Potato, Roast Asparagus, Salsa Verde, Crispy Capers

**ROAST CHICKEN SUPREME GF**

Dauphinoise potato, Charred Tenderstem Broccoli, Red Wine Jus. Confit Leg

**MISO & HONEY GLAZED PORK BELLY GF**

Cabbage & Smk Bacon Croquette, Fried Greens, Cider Cream

**FOUR TREES CURRY (BEEF OR VEG) GF DF**

Basmati Rice, Popadom

**8oz EXTRA MATURE FLAX FED IRISH RUMP (€10 SUPPLEMENT) GF DF**

Triple Cooked Bone Marrow Chips, Onion Rings, Tomato, Bushmills Peppercorn Cream

*All Desserts are served with award winning Ice-cream from Draynes Farm. Made with milk from their own dairy cows on the farm in Lisburn*

**FOUR TREES GUINNESS STICKY TOFFEE PUDDING (GF OPTION AVAILABLE)**

House Butterscotch, Draynes Farm Honeycomb Ice Cream

**DARK CHOCOLATE TART**

Salted Caramel Ice Cream, Brown Butter Biscuit, Salted Caramel Sauce

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MOIRA

# KID'S MENU

## DRINK

Choice of Water, Orange, or Blackcurrant Cordial

## MAIN £7

**Beef Curry**

Spiced Rice, Poppadom

**4oz. Cheeseburger**

Brioche Bun, Skinny Fries

**Cowboy Supper**

Pork Sausages, Creamy Mash, Beans

**Creamy Chicken Pasta**

Garlic bread

**Pop Corn Chicken**

Skinny Fries

## DESSERT £2

### ICE CREAM

Choice of Chocolate, Vanilla or Strawberry

## SUNDAY ROAST

Roast Beef, Mashed & Roast Potatoes, Seasonal Veg, Yorkshire  
Pudding and Gravy.

# TO BOOK A GATHERING

CONTACT US DIRECTLY ON THE  
FOLLOWING:

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