

Private Banqueting Sample Menu A

Cream of Fresh Vegetable Soup served with a Crispy Bread Roll

Char-grilled Breast of Chicken served with Roasted Courgettes & finished in a Wild Mushroom Cream

All Served with Fresh Seasonal Vegetables & Creamed Mash Potatoes. Vegetarian and Coeliac options also available

Fresh Fruit Pavlova drizzled with Strawberry Coulis

Freshly Brewed Tea or Coffee

€34.50 per person





Private Banqueting Sample Menu B

Cream of Fresh Vegetable Soup served with a Crispy Bread Roll Or Chicken Vol Au Vont finished in a Mushroom Cream Sauce

Roast Breast of Turkey with Sage & Onion Stuffing & Honey Baked Ham Served with a Roasted Potato

Or

Baked Fillet of Hake served with a Green Lentils, Spinach & Cherry Tomato Ragout

All Served with Fresh Seasonal Vegetables & Creamed Mash Potatoes. Vegetarian and Coeliac options also available

Homemade Lemon Cheesecake served with Fresh Cream Or Seasonal Fruit Pavlova finished with a Berry Compote

Freshly Brewed Tea or Coffee

€39.50 per person





Private Banqueting Sample Menu C

Cream of Fresh Vegetable Soup served with a Crispy Bread Roll Or Chicken Liver Pate with a Red Onion Marmalade

Roast Prime Sirloin of Irish Beef with Yorkshire Pudding & a Rich Gravy

Baked Darne of Fresh Salmon served with a Garden Pea Ragout

All Served with Fresh Seasonal Vegetables & Creamed Mash Potatoes. Vegetarian and Coeliac options also available

Seasonal Fruit Pavlova finished with a Berry Compote Or Sticky Toffee Pudding drizzled with a Caramel Sauce

Freshly Brewed Tea or Coffee

€47.50 per person





Private Banqueting Sample Menu D

Cream of Fresh Vegetable Soup served with a Crispy Bread Roll Or Classic Chicken Caesar Salad with Focaccia Croutons and shaved Parmesan Cheese Or

Smoked Salmon & Prawn Cocktail topped with Shredded Lettuce & a Marie Rose Sauce

Roast Prime Sirloin of Irish Beef with Yorkshire Pudding & a Rich Gravy Or Roast Stuffed Chicken Fillet served with Goat's Cheese Sundried Tomato Or

Pan Seared Fillet of Salmon served on a Bed of Wilted Spinach & Fresh Salsa Verde

> All Served With Fresh Seasonal Vegetables & Creamed Mash Potatoes. Vegetarian and Coeliac options also available

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Warm Apple Pie with Vanilla Custard Or Homemade Chocolate Brownie Or Seasonal Fruit Pavlova finished with a Berry Compote

Freshly Brewed Tea or Coffee

€52.50 per person

