

DINNER MENU

PLEASE SELECT THREE OPTIONS FOR EACH COURSE

MAXIMUM 40 ADULTS

3 Course - €42.50 per person

2 Course - €37.50 per person

PLEASE MAKE RECEPTION AWARE OF MENU OPTIONS IN ADVANCE

STARTERS

- Chicken Goujons served with Salad Garnish & Sweet Pepper Relish
- Cream of Vegetable Soup served with a Freshly Baked Roll
- Garlic Mushrooms served with Salad & Garlic Mayonnaise
- Parisienne of Melon with Fruit Coulis
- Prawn Cocktail (€5.00 supplement)
- Chicken Caesar Salad
- Vegetable Spring Rolls with a Soya & Garlic Dip
- Crispy Shredded Chicken with a Chilli Mayo Dip
- Goats Cheese Salad served with Rocket & Beetroot topped with Crushed Walnuts
- Duck Spring Rolls with House Salad & Chilli Dip

MAIN COURSE

- Prime Roast Sirloin of Irish Beef with Peppered Sauce & Gravy
- Roast Stuffed Breast of Turkey & Baked Irish Ham
- Grilled Fillet of Salmon
- 12oz Sirloin Steak, cooked to your liking, with Peppered Sauce (€7.00 supplement)
- Chicken Sandeman - Sautéed Breast of Chicken in a Sweet Sherry Cream Sauce
- Spicy Peppered Chicken with Cajun Spices & Whiskey Cream Sauce
- Seabass served with a Leek & Dill Cream

All of the above served with Selection of Fresh Vegetables & Potatoes

DESSERT

- Pavlova topped with Fresh Fruit & Cream
- Chef's Cheesecake served with Fresh Cream
- Profiteroles filled with Fresh Cream & topped with Warm Chocolate Sauce
- Meringue Nest filled with Fresh Cream & Strawberries topped with Caramel Sauce
- Homemade Apple Pie served with Warm Custard & Ice Cream
- Selection of Ice Creams served in a Brandy Snap Basket
- Black Forest Gateau served with Fresh Cream & Fruit Coulis

Freshly Brewed Tea or Coffee & After Dinner Mints

PLEASE ADVISE FOR ANY ALLERGIES ON DAY

