



Menu

Starters

Warm Cajun Chicken Salad, served with mixed leaves, cherry tomato and roast peppers with a balsamic dressing.

Caesar salad, crisp baby gem , shaved Parmesan cheese, Caesar dressing and garlic croutons with a choice of tandoori chicken or crisp streaky bacon

Tossed salad of roast vegetables, mixed leaves and walnuts with a coriander mayonnaise and topped with a goats cheese crostini

Atlantic Seafood Cocktail, served with a Marie Rose Sauce

Rustic Thai Fish cake, served with a sweet Pepper Salsa

Oriental Duck & Vegetable Spring Roll, served with a sweet chilli sauce

Vol au Vent of Chicken, Smoked Bacon and Mushroom

Chicken & Vegetable Spring Roll, served with sweet chilli sauce

Trio of Melon Balls, served with a ginger, white wine and poppy seed syrup.

Smoked salmon and dressed shrimp parcel drizzled with lemon oil.

Soups

Cream of Vegetable Soup

Cream of Leek and Potato Soup

Tomato and Roast Mediterranean Vegetable Soup

Carrot and Coriander Soup

Mushroom and Thyme

Cream of Chicken & Leek Soup

Seafood chowder

Sorbet

Raspberry

Mango & Mint

Apple

Strawberry





Menu

Main Course

Roast Turkey and Wexford Ham, with a herb stuffing, roast potato and a red wine jus

Oven baked Breast of Chicken, filled with a herb stuffing wrapped in bacon with a croquette potato and tarragon jus.

Oven Baked Supreme of Chicken, served with a mushroom ragout, fondant potato and a red wine jus.

Oven baked Pork Fillet, served with a fruit and nut stuffing wrapped in bacon served on a champ potato cake with a shallot and sage jus

Oven baked Salmon, topped with a red pepper pesto served on a dill cream sauce and a marquis potato

Steamed Salmon, served with lemon duchess potato, roast cherry tomatoes and a lemon butter sauce

Duo of Cod and Sole, served with a sundried tomato and shrimp mousse with a brie and basil potato cake and a saffron cream

Paupiette of Sole, filled with a smoked salmon mousse with lemon duchess potato and a white wine and chive cream

Roast Shank of Lamb, served on a Honey & Mustard Mash

Roast Sirloin of Beef, served with Yorkshire pudding , roast potato and a wild mushroom jus
(A €2 Supplement applies to Both Rustic & Candlelight Packages only)

* Pan seared 6oz Beef Fillet, served on a wholegrain mustard and morel mash with a port wine jus

* Oven baked Monkfish, wrapped in parma ham served on a ratatouille of vegetables with a balsamic syrup and a Lime & Coriander Croquet

* Roast ½ Gressingham Duck , served with an orange sauce and Potato Rosti

* Roast Spring Lamb, served with traditional stuffing and a rosemary mash

* Denotes a €8.00 supplement

Vegetables

Honey roast vegetables (carrot, turnip, parsnip, red onion ,bell peppers, courgette)

Batton carrots

Broccoli

Cauliflower with cheese sauce

Panache (carrot, sugar snaps, baby corn, courgette, bean sprouts)

Green beans wrapped in bacon

Potatoes

All Main Courses served with a complimentary Potato Garnish. Choose from creamed, Boiled and Champ potatoes as your main potato





Menu

Desserts

1. Strawberry merengue roulade with a strawberry coulis
2. Individual mixed berry/apple crumble with sauce anglaise and fresh cream
3. Kinder Bueno cheesecake with a duo of chocolate and caramel sauce.
4. Sticky toffee pudding with salted caramel ice cream and butterscotch sauce.
5. Warm chocolate brownie with chocolate sauce and vanilla ice cream.

Assiette of Desserts

Apple crumble with sauce anglaise and fresh cream

Baileys & Malteser Cheesecake, with a duo of chocolate and caramel sauce

Strawberry Ice Cream in a Wafer Basket

Tea or Coffee

**When Strawberries are not in season, another seasonal fruit may be substituted.*

