



Private Dining Lunch Menu

Starters

Grilled Goats Cheese Tartlet

with Bell Pepper Salsa, Basil Pesto & Roasted Capsicum Dressing

Chef's Soup of the Day

Healthy Fresh Vegetable Soup served with a Petit Pain

Classic Caesar Salad

Baby Cos Leaves, Smoked Bacon, Garlic Ciabatta Croutons & Shaved Parmesan in a Creamy Caesar Dressing

Warm Chipotle Chicken Salad

Marinated Chicken Strips, Tossed Baby Leaves, Fajita Peppers & Chipotle Sauce

Mains

Roast Sirloin of Irish Beef

Herb Mash & Red Wine Jus

Pan Seared Supreme of Chicken

Wild Mushroom, Chablis Cream Sauce

Roast Fillet of Salmon

Pan-fried Asparagus Spear, Chive Hollandaise

Traditional Roast Breast of Turkey & Honey Baked Ham

With Mixed Sage & Onion Stuffing, Cranberry Bouche & Roast Gravy

Desserts

Baked Apple and Cinnamon Pie

Served warm with Crème Anglaise and Apple Sorbet

Selection of Ice Cream

with Duo of Chocolate Sauce

Toblerone Cheesecake

With Chocolate Soil and Raspberry Sauce

Chilled Fruit Salad

Served in a Tulle Basket, Minted Crème Chantilly & Fruit of Forest Ice-Cream

Tea & Coffee

Please choose 2 Starters, 2 Main Courses & 2 Desserts to create your Menu- €32.50 per person

Groups of 60+ 1 Starter, 2 Main Courses, 1 Dessert - €32.50 per person

Additional Choices – Please add €3.00 per choice

Minimum numbers apply