

L

A festive
BANQUET
MENU
created for you

STARTER

Homemade Soup

Served with Chefs selection of Crusty Breads
(Please ask your server)

Buttermilk Spiced Chicken Breast,
Hearts of Romaine, Smoked Bacon Lardons,
Sourdough Croutons, Caesar Dressing
(E, F, M, W, L)

Smoked Irish Organic Salmon,
Warm Treacle Bread, Celeriac
(W, F, M, MU, P, CL)

Spiced Vegetable Samosa,
Mint & Soya Yoghurt Dressing
(CL, S, W)

MAINS

Roast Sirloin of Beef

Sautéed Shallots & Chestnut Mushrooms, Baked Garlic Potato,
Balsamic Glazed Plum Tomato, Cognac & Pink Peppercorn Sauce
(M, W, CL, S)

Oven Roasted Filet OF Salmon

Tomato and Lemon Herb Crust, Lemon Buree Blanc
(F, M, W, CL)

Buttered Turkey Breast

Maple Glazed Ham, Sage and Onion Stuffing,
Cranberry and Madeira Gravy
W, M, CL,

Butternut Squash & Quiana Roulade

Sweet Potato Fondant Gratin Tomato and Red Pepper Velouté
(M, W, CL)

All of the above Main dishes are Served with Cream Potatoes
& Winter Roasted Vegetables

DESSERTS

Christmas Plum & Port Pudding

Fresh Cream and Irish Whiskey Custard
(W, G, N, M)

Toblerone Cheesecake

Almond and Honey Nougat, Chocolate Ice Cream
(W, S, M, N)

Menu Price €35.00

Please Note All Our Menus
are Subject to Change

L

