



## Dinner Reception

### STARTERS

#### **Tossed Caesar Salad**

Cos Lettuce, Smoked Bacon Lardons, Garlic Croutons & Parmesan Shavings

#### **Traditional Irish Oak Smoked Salmon**

Lemon, Capers, Red Onion, Chive Crème Fraiche

#### **A Vol au Vent of Chicken**

Garden Herbs & Mushrooms in a White Wine Cream Sauce

#### **Warm Bruschetta of Goats Cheese & Roasted Red Pepper**

Salad of Rocket, Cucumber & Spring Onion, Raspberry Vinaigrette

#### **Golden Fried Fresh & Smoked Fish Cake**

Salad of Red Radish & Beetroot, Tomato, Onion & Coriander Salsa

### HOMEMADE SOUPS

Carrot & Coriander Soup

Broccoli & Toasted Almond Soup

Cream of Leek & Potato Soup

Puree of Seasonal Vegetables

Thai Style Chicken & Vegetable Broth

Or

### SORBETS

Blackcurrant Sorbet

Champagne Sorbet

Citrus Sorbet

Raspberry Sorbet

## MAIN COURSES

**Roast Prime Sirloin of Irish Beef**  
Yorkshire Pudding, Red Wine Jus

**Roast Leg of Wicklow Lamb**  
Savoury Stuffing, Redcurrant Jus

**Sun blushed Tomato, Rocket & Mozzarella Stuffed Breast of Chicken**  
Mustard & Tarragon Sauce

**Cajun Spiced Baked Fillet of Salmon**  
Lime & Pepper Salsa

**Pan Roasted Sea Bass**  
With Wilted Baby Spinach Citrus Beurre Blanc

## DESSERTS

**Glenview Assiette of Desserts**  
Duo of Sauces

**Chocolate, Baileys & Toffee Cheesecake**  
With Chocolate Sauce

**Tangy French Lemon Tart**  
With Wild Berry Compote

**Warm Apple & Rhubarb Crumble**  
With Vanilla Ice-Cream

**Freshly Brewed Tea and Coffee**

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# **BBQ MENU**

## **SELECTION OF SALADS:**

Potato, Spring Onion & Chive Salad  
Coleslaw  
Tomato & Basil Salad  
Mixed Leaf Salad  
Pasta Salad  
Rice Salad  
Selection of Rolls & Breads

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## **FROM THE GRILL:**

BBQ Coated Pork Spare Ribs  
Jumbo Pork Sausages  
100% Irish Beef Burger  
Spiced Lamb Kofta  
BBQ Chicken Breast  
Baked Potatoes  
Corn on the Cob

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## **DESSERTS:**

Fresh Fruit Salad  
Selection of Desserts

**Tea & Coffee**