

Sample Dinner Menu Selector

Two course options

Pre-select 2 starters & 2 main courses or 2 main courses & 2 desserts - €33.50pp

Pre-select 3 starters & 3 main courses or 3 main courses & 2 desserts - €37.50pp

Three Course options

Pre-select 2 starters, 2 main courses & 2 desserts - €37.50pp

Pre-select 3 starters, 3 main courses & 2 desserts -€39.00pp

Please add €4.50 for any extra item added

Starters

Smoked & Fresh Fish Cake with Spring Onion and Coriander

Beetroot Puree, Tomato & Onion Salsa

(Contains Gluten, Eggs, Fish, Nuts, Dairy, Sesame, Mustard)

Tossed Goats Cheese Salad with Roasted Red Peppers

Dressed Leaves, Beetroot, House Vinaigrette

(Contains Gluten, Nuts, Dairy)

Homemade Soup of the Day

Garlic Croutons

(May Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)

Tasting of Galia & Watermelon

Seasonal Berry Compote

(No Allergens)

Smoked Chicken Salad with Crispy Bacon

Sunblused Tomato, Pickled Red Onion, Sweet Chilli Dressing

(Contains Gluten)

Golden Fried Tempura Prawns
Oriental Style Salad, Mango & Chilli Sauce
(Contains Gluten, Eggs, Fish, Nuts, Dairy, Sesame, Mustard)

Traditional Cork Oak Smoked Salmon
Capers, Lemon, Red Onion
(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)

Timbale of Dressed Mixed Seafood and Confit Salmon
Pickled Cucumber, Red Pepper Couli
(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)

Pressed Ham Hock & Apricot Terrine
Apple Relish, Balsamic Reduction
(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)

Main Course Selection

Roast Leg of Wicklow Lamb
Rosemary Jus
(Contains Dairy, Sesame, Mustard)

Or

Roast Prime Sirloin of Irish Hereford Beef
Thyme Jus
(Contains Dairy, Sesame, Mustard)

Please choose either Lamb or Beef unfortunately we can't accommodate both on the menu

Grilled Fillet of Salmon
Beetroot Salsa
(Contains Dairy)

Pan Seared Marinated Breast of Chicken
Herb Jus
(Contains Dairy, Mustard)

Herb Crusted Baked Fillet of Cod

Pepper Salsa

(Contains Gluten, Nuts, Dairy)

Roast Turkey and Baked Ham

Savoury Stuffing, Cranberry Sauce

(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)

Homemade Broccoli, Red Pepper and Goats Cheese Quiche

Tossed Side Salad, Herb Oil

(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)

Spinach & Ricotta Tortellini

Tomato & Basil Sauce

(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)

Black Olive Tapenade Coated Flake

Basil Oil

(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)

All Main Courses are served with Selection of Garden Vegetables and Potatoes

Dessert Selection

Warm Apple & Cinnamon Crumble

Caramel Sauce

(Contains Gluten, Eggs, Nuts, Dairy)

Fresh Fruit Meringue Nest

Fruit Coulis

(Contains Eggs, Nuts, Dairy)

Homemade Lemon Meringue Tart

Seasonal Berries

(Contains Gluten, Eggs, Nuts, Dairy)

Callebaut Chocolate and Hazelnut Brownie

Vanilla Ice Cream
(Contains Gluten, Eggs, Nuts, Dairy)

Selection of Ice Cream
Fresh Seasonal Berries
(Contains Eggs, Nuts, Dairy)

Chefs Assiette of Desserts
Duo of Sauces
(Contains Gluten, Eggs, Nuts, Dairy)

Strawberry Custard Tart
Crème Chantilly
(Contains Gluten, Eggs, Nuts, Dairy)

American Oreo Biscuit Cheese Cake
Chocolate Sauce
(Contains Gluten, Eggs, Nuts, Dairy)

Freshly Brewed Tea or Coffee

If you wish to bring your own cake there is a charge of €2.50 per person to cut & serve the cake

If you wish us to dress your cake also there is a charge of €5.50 per person
For Strawberries & Fresh Cream & serving of the cake