## Dinner Menu Selector - 2024

Client to choose a preselection for the whole group


Three Course options

Pre-select 2 starters, 2 main courses \& 2 desserts - €41.25pp Pre-select 3 starters, 3 main courses \& 2 desserts - €46.95pp

## Two course options

Preselect 2 starters \& 2 main courses or 2 main courses \& 2 desserts - €39.00pp Preselect 3 starters \& 3 main courses or 3 main courses \& 2 desserts - €40.25pp

## One course option

Preselect 2 main courses (1 Lamb or Beef and Fish option) - €29.25pp
Preselect 2 main courses (1 Chicken and Fish option) - €26.00pp
**Please add €4.75 for any extra item added**

## Starter Selection

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 Gaia \& Watermelon
Seasonal Berry Compote (No Allergens)

Smoked Chicken Salad with Crispy Bacon
Sun blushed Tomato, Pickled Red Onion, Sweet Chilli Dressing (Contains Gluten, Eggs, Mustard)

Golden Fried Tempura Prawns
Oriental Style Salad, Mango \& Chilli Sauce
(Contains Gluten, Eggs, Fish, 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<br>Apple Relish, Balsamic Reduction<br>(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)

## Main Course Selection

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

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



# Pan Seared Marinated Breast of Chicken <br> Herb Jus <br> (Contains Dairy, Mustard) 

## Grilled Fillet of Salmon <br> Beetroot Salsa

(Contains Gluten, Fish, Shellfish, Nuts, Dairy)
Herb Crusted Baked Fillet of Irish Cod
Pepper Salsa
(Contains Gluten, Fish, Shellfish, Nuts, Dairy)
Slow Roast Turkey and Honey 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 Hake
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<br>(Contains Gluten, Eggs, Nuts, Dairy)

Fresh Fruit Meringue Nest
Fruit Coulis
(Contains Eggs, Nuts, Dairy)

Homemade Lemon Meringue Tart Seasonal Berries<br>(Contains Gluten, Eggs, Nuts, Dairy)

# Callebaut Chocolate and Hazelnut Brownie Vanilla Ice Cream <br> (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 Creme Chantilly<br>(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


