Glenview Hotel
\& Leisure Club

## Sample Menu <br> DINNER SELECTOR

## MENU OPTIONS

Client to choose a preselection for the whole group.

## Three Course options

Pre-select 2 starters, 2 main courses \& 2 desserts
Pre-select $\mathbf{3}$ starters, $\mathbf{3}$ main courses \& 2 desserts

## Two course options

Pre-select 2 starters \& 2 main courses or 2 main courses \& 2 desserts
Pre-select $\mathbf{3}$ starters \& $\mathbf{3}$ main courses or $\mathbf{3}$ main courses \& $\mathbf{2}$ desserts

## One course options

Pre-select 2 main courses (1 Lamb or Beef and Fish option)
Pre-select 2 main courses (1 Chicken and Fish option)

Contact our Events team to make a booking or for further information:

Sample Menu

## DINNER SELECTOR

## STARTERS

Smoked \& Fresh Fish Cake with Spring Onion and Coriander<br>Beetroot Puree, Tomato \& Onion Salsa (1, 3, 4, 8, 7, 11, 10)<br>\section*{Tossed Goats Cheese Salad with Roasted Red Peppers}<br>Dressed Leaves, Beetroot, House Vinaigrette $(1,8,7)$

## Homemade Soup of the Day

with Garlic Croutons (1, 3, 8, 7, 11, 10)
Tasting of Galia \& Watermelon
Seasonal Berry Compote

## Golden Fried Tempura Prawns

Oriental Style Salad, Mango \& Chilli Sauce (1, 3, 4, 7, 8, 11, 10)

## Smoked Chicken Salad with Crispy Bacon

Sunblushed Tomato, Pickled Red Onion, Sweet Chilli Dressing (1, 3, 10)

Timbale of Dressed Mixed Seafood and Confit Salmon
Pickled Cucumber, Red Pepper Couli (1, 3, 8, 7, 11, 10)

## Pressed Ham Hock \& Apricot Terrine

Apple Relish, Balsamic Reduction (1, 3, 8, 7, 11, 10)

## MAIN COURSES

## Roast Leg of Wicklow Lamb

Rosemary Jus $(7,11,10)$
Roast Prime Sirloin of Irish Hereford Beef
Thyme Jus (7, 11, 10)
Pan Seared Marinated Breast of Chicken
Herb Jus $(7,10)$
Grilled Fillet of Salmon
Beetroot Salsa (1, 4, 2, 8, 7)
Herb Crusted Baked Fillet of Irish Cod
Pepper Salsa (1, 4, 2, 8, 7)

## MAIN COURSES

Slow Roast Turkey and Honey Baked Ham
Savoury Stuffing, Cranberry Sauce (1, 3, 8, 7, 10, 11)

Homemade Broccoli, Red Pepper and Goats Cheese Quiche<br>Tossed Side Salad, Herb Oil (1, 3, 8, 7, 11, 10)

Spinach \& Ricotta Tortellini
Tomato \& Basil Sauce (1, 3, 8, 7, 11, 10)
Black Olive Tapenade Coated Hake
Basil Oil (1, 3, 7, 8, 10, 11)

All main courses are served with a selection of Garden vegetables and potatoes.

## DESSERTS

## Warm Apple \& Cinnamon Crumble

Caramel Sauce (1, 3, 8, 7)

## Fresh Fruit Meringue Nest

Fruit Coulis (3, 8, 7)
Homemade Lemon Meringue Tart
Seasonal Berries (1, 3, 8, 7)
Callebaut Chocolate and Hazelnut Brownie Vanilla Ice Cream (1, 3, 8, 7)

## Selection of Ice Cream

Fresh Seasonal Berries (3, 8, 7)
Chefs Assiette of Desserts
Duo of Sauces (1, 3, 8, 7)

## Strawberry Custard Tart

Creme Chantilly (Contains 1, 3, 7, 8)
American Oreo Biscuit Cheese Cake
Chocolate Sauce (1, 3, 8, 7)
Freshly Brewed Tea and Coffee
Allergen Information

1. Wheat 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts
2. Soybeans 7. Dairy 8. Nuts 9. Celery 10. Mustard
3. Sesame Seeds 12. Sulphites 13. Lupin 14. Molluscs
