



GLENVIEW HOTEL
& LEISURE CLUB

Dinner Menu

SAMPLE 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 3 starters, 3 main courses & 2 desserts

Two course options

Pre-select 2 starters & 2 main courses or 2 main courses & 2 desserts

Pre-select 3 starters & 3 main courses or 3 main courses & 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)

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

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

Email: events@glenviewhotel.com | Tel : + 353 1 2740045



GLENVIEW HOTEL
& LEISURE CLUB

Dinner Menu

SELECTOR

STARTERS

Smoked & Fresh Fish Cake with Spring Onion and Coriander

Beetroot Puree, Tomato & Onion Salsa
(1, 3, 4, 7, 8, 10, 11)

Tossed Goats Cheese Salad with Roasted Red Peppers

Dressed Leaves, Beetroot, House Vinaigrette (1,7,8)

Homemade Soup of the Day

with Garlic Croutons (1, 3, 7, 8, 10, 11)

Tasting of Galia & Watermelon

Seasonal Berry Compote

Golden Fried Tempura Prawns

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

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, 7, 8, 10, 11)

Pressed Ham Hock & Apricot Terrine

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

MAIN COURSES

Roast Leg of Wicklow Lamb

Rosemary Jus (7, 10, 11)

Roast Prime Sirloin of Irish Hereford Beef

Thyme Jus (7, 10, 11)

Pan Seared Marinated Breast of Chicken

Herb Jus (7, 10)

Grilled Fillet of Salmon

Beetroot Salsa (7)

Herb Crusted Baked Fillet of Irish Cod

Pepper Salsa (1, 8, 7)

MAIN COURSES

Slow Roast Turkey and Honey Baked Ham

Savoury Stuffing, Cranberry Sauce
(1, 3, 7, 8, 10, 11)

Homemade Broccoli, Red Pepper and Goats Cheese Quiche

Tossed Side Salad, Herb Oil (1, 3, 7, 8, 10, 11)

Spinach & Ricotta Tortellini

Tomato & Basil Sauce (1, 3, 7, 8, 10, 11)

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, 7, 8)

Fresh Fruit Meringue Nest

Fruit Coulis (3, 7, 8)

Homemade Lemon Meringue Tart

Seasonal Berries (1, 3, 7, 8)

Callebaut Chocolate and Hazelnut Brownie

Vanilla Ice Cream (1, 3, 7, 8)

Selection of Ice Cream

Fresh Seasonal Berries (3, 7, 8)

Chefs Assiette of Desserts

Duo of Sauces (1, 3, 7, 8)

Strawberry Custard Tart

Creme Chantilly (Contains 1, 3, 7, 8)

American Oreo Biscuit Cheese Cake

Chocolate Sauce (1, 3, 7, 8)

Freshly Brewed Tea and Coffee

Allergen Information

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

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