

Table d'Hôte - Dinner Menu

Minimum number: 12 people

Up to 30 people: choice of 2 starters – 3 main courses – 2 desserts

From 30 to 40 people: choice of 1 starter – 3 main courses – 1 dessert

For more than 40 people: Special menu on request

STARTER

Chef's Soup of the evening with Freshly Cut Bread

Spiced Chicken Caesar Salad

Steamed Irish Rope Mussels in a White Wine Sauce with Lemon and Parsley

Smoked Salmon Set on Brown Soda Bread with Radish, Lemon, Picked Dill and Capers

Golden Fried Tempura Vegetables Accompanied with an Avocado Dip

MAIN COURSE

Pan Fried Supreme of Chicken Set on Mash Potatoes with Ratatouille and a Mushroom and Gherkin Sauce

Confit Duck Leg and Ham Hock Terrine Dressed with a Pomegranate and Orange Gravy

Baked Salmon Roulade Served on Creamy Mash and a Spinach Cream

Cumberland Bangers and Mash Topped with a Rich Caramelised Onion Sauce

Portobello and Bell Pepper Pithivier with Buffalo Mozzarella and a Tomato Coulis

All served with a selection of Chefs choice of Vegetables and Potatoes

DESSERT

White Chocolate and Oreo Cheesecake, Wild Berry Compote

Cream Filled Profiteroles Topped with a Warm Chocolate Sauce

Warm Chocolate Fudge Cake with Vanilla Ice Cream

Selection of Ice-Creams

Assiette of Dessert (for groups over 20)

With selection of Tea or Coffee

Two courses: €30.00 per person

Three courses: €35.00 per person