

# Sample Retirement Lunch 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

Homemade Vegetable Soup

Caesar Salad Cos, Shaved Parmesan, Crispy Bacon, Tortilla Crostini, House Caesar Dressing

Warm Chicken Liver Salad with Red Currant Jelly and Toasted Pine Nuts

Super food Salad with Mixed Leaves, Feta cheese, Mixed Seeds and Nuts Bound in a Mustard Dressing

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

## MAIN COURSE

Roast Sirloin of Prime Irish Beef served with a Port Wine Jus

Baked Supreme of Chicken Topped with a Wild Mushroom Café au Lait Sauce

Roast Stuffed Turkey and Ham, Roast Gravy

Baked Darne of Salmon set on a Spinach Cream

Fresh Egg Tagliatelle in a Parmesan and Wild Mushroom Sauce

*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 Apple Pie and Vanilla Ice Cream

Selection of Ice-Creams

*Assiette of dessert (for groups over 20)*

*With selection of Tea or Coffee*

**Two courses: €25.00 per person**

**Three courses: €30.00 per person**