

SPECIAL OCCASIONS AND EVENTS MENU

Please select two Starters, two Main Courses and one Dessert or a Miniature Dessert Duo from the following menu

Price available on request

HOMEMADE CREAM SOUP OF THE DAY (7.9)

CLASSIC CAESAR SALAD WITH HERB AND GARLIC CROUTONS, PARMESAN CHEESE AND CREAMY CAESAR DRESSING (1.3.7.10)

BALLYROE SEASONAL SALAD OF LOCAL BLACK PUDDING AND CRISPY PANCHETTA WITH HONEY AND GRAIN MUSTARD DRESSING (1.10)

COCKTAIL OF CANTALOUPE AND WATERMELON WITH MIDORI LIQUOR SYRUP

TIAN OF CHILLED POACHED SALMON MAYONNAISE, CUCUMBER AND CAPER SALAD (4.10)

ROAST STUFFED CROWN OF TURKEY AND TRALEE HAM, PORT AND THYME GRAVY (1.7.9.12)

MUSTARD CRUSTED LOIN OF PORK, CHORIZO AND CIDER JUS (9.10.12)

PAN-ROASTED SUPREME OF CHICKEN WITH BUTTON MUSHROOMS, RED WINE, TOMATO AND TARRAGON SAUCE (12)

GRILLED FILLET OF HAKE WITH A BASIL CRUST, WHITE WINE AND CHIVE CREAM (1.4.7.8)

OVEN BAKED FILLET OF COD TOPPED WITH A FARMHOUSE CHEDDAR GRATIN (4.7)

WARM APPLE AND CINNAMON CRUMBLE WITH VANILLA ICE CREAM (1.3.7)

FRESH FRUIT MERINGUE ROULADE WITH MANGO AND PASSIONFRUIT PURÉE (3.7)

TANGY LEMON POSSET WITH BLUE BERRIES AND SABLE BISCUIT (1.3.7)

VANILLA CREAM PROFITEROLES WITH BELGIAN CHOCOLATE SAUCE (1.3.7)

STRAWBERRY CHEESECAKE WITH RED BERRY COMPOTE (1.3.7)

MINIATURE DESSERT DUO

Please note the Meringue Roulade cannot be selected to be part of a duo dessert plate

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PAN-ROASTED SUPREME OF CHICKEN WITH BUTTON MUSHROOMS, RED WINE, TOMATO AND TARRAGON SAUCE (12)

PRIME ROAST SIRLOIN OF IRISH BEEF, YORKSHIRE PUDDING, RED WINE GRAVY, AND HORSERADISH SAUCE (1.12)

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