

Occasions Menu 1

Starters

Homemade Cream of Vegetable Soup

(Dairy, Celery)

Mains

Roast Irish Hereford Beef with a Caramelised Onion and Thyme Jus

(Dairy, Celery, Sulphites)

Baked Fillet of Salmon with a Roast Pepper and Dill White Wine Cream Sauce

(Dairy, Fish, Sulphites, Shellfish)

Desserts

Warm Apple Pie with Vanilla Ice-cream and Custard.

(Dairy, Gluten, Egg)

Freshly Brewed Tea or Coffee

If you have a food allergy, please alert your server before dining

Adults €40

Children €20.00

Occasions Menu 2

Starters

Homemade Cream of Vegetable Soup

(Dairy, Celery)

Chicken & Button Mushroom 'Vol au Vent' in a Tarragon Cream Sauce

(Cereals, Eggs, Celery)

Mains

Roast Rump of Irish Hereford Beef with a Caramelised Onion and Thyme Jus

(Dairy, Celery, Sulphites)

Oven Baked Fillet of Salmon Served with a Citrus Cream

(Dairy, Fish, Sulphites, Shellfish)

Desserts

Warm Apple Pie,

Vanilla Bean Ice Cream & Custard

(Cereals, Dairy)

Mixed Berry Meringue Roulade

with Berry Compote

(Cereals, Eggs, Dairy)

Served With a Selection of Fresh Vegetables and Potatoes

Freshly Brewed Tea or Coffee

If you have a food allergy, please alert your server before dining

Adults €45 Children €20

Occasions Menu 3

Starters

Homemade Cream of Vegetable Soup

(Dairy, Celery)

Poached Seafood and Vegetable Chowder

(Dairy, Fish, Shellfish, Celery)

Sautéed Breast of Chicken & Button Mushroom 'Vol au Vent',

Tarragon Cream Sauce.

(Cereals, Eggs, Celery)

Baby Gem and Bacon Lardon Caesar Salad, Parmesan Cheese, Garlic Ciabatta.

(Gluten, Eggs, Dairy)

Mains

Roast Prime Irish Hereford Beef rump, Caramelised Onion, Merlot & Thyme Jus

(Dairy, Celery, Sulphites),

Baked Fillet Of Hake Topped with a Sundried Tomato & Mozzarella Cheese Crumb Crust

Prawn and Roast Pepper Cream Sauce

(Fish, Gluten, Dairy, Sulphites)

Pan Roast Supreme of Chicken filled with a

Black pudding & Relish Stuffing, Wrapped in Smoked

Bacon & Served with a Black peppercorn and Brandy Cream sauce

(Dairy, Gluten, Celery, Sulphites)

Roast Crown of Turkey & Ham, Herb and Onion Stuffing, Shiraz & Shallot jus

(Cereals, Dairy, Sulphites)

Roast cauliflower, quinoa and chia seed balls

(No Allergens)

Served with a Selection of Fresh Vegetables & Potatoes

Desserts

Home Baked Short Crust Apple Pie, Vanilla Ice Cream & Custard

(Gluten, Eggs, Dairy, Nuts)

Warm Dark Chocolate & White Chocolate Chip Brownie

Served with Fudge Sauce & Vanilla Ice Cream

(Eggs, Dairy, Gluten)

Fresh Berry Meringue Roulade, Wild berry Compote & Chantilly Cream

(Eggs, Dairy)

Selection of Dairy Ice Creams in a Wafer Basket with a Chocolate Fudge Sauce

(Dairy, Gluten)

Freshly Brewed Tea or Coffee

Adults = €50 Kids =€20