

Tower

hotel & leisure centre



DINNER
MENUS 2020

Events Department
T. (051) 862 300 E. events@thw.ie

Dinner Menu Options

Choose 2 Starters or 1 Starter and 1 Soup , 1 Meat and 1 Fish Main Course , Chef's Dessert plate (choose 3 items), Tea/Coffee

Starters Selections:

Chicken & Mushroom Vol au Vent,

*Tender Chicken and Button Mushrooms, White Wine Cream Sauce,
Puff Pastry Case and Herb Oil*

Chicken or Classic Caesar Salad,

*Romaine Lettuce, Herb Croutons, Parmesan Cheese, Anchovy
Dressing and Pesto Croute*

Asian Duck Spring Roll,

Garden Leaves and Oriental Dressing

Smoked Salmon Roulade (€1 supplement),

Dressed Salad, Lemon, Caper and Tomato Salsa

Honey Goat's Cheese and Roast Vegetable Tartlet,

Dressed Rocket and Balsamic Drizzle

Warm Spiced Chicken Salad,

*Spring Onion, Roast Red Pepper, Crisp Croutons with Honey and
Mustard Dressing*

Seasonal Melon Plate,

Water, Honeydew & Galia Melon, Mixed Berry & Vanilla Compote

Soup Selections:

Cream of Root Vegetable Soup

Leek and Potato Soup

Mushroom and Thyme Soup

Tomato and Roast Bell Pepper Soup

Cauliflower and Broccoli Soup

Carrot and Coriander Soup

*Our soups are served with warm baked rolls and homemade
brown bread.*

Sorbet Selections:

Lemon Sorbet

Tropical Sorbet

We are happy to cater for Vegetarian, Vegan, Coeliac, Dairy & other intolerances.

Main Courses - Meat

21 Day Aged Roast Sirloin of Irish Beef,
Champ Mash, Yorkshire Pudding, Roast Shallot and Red Wine Jus

Roast Crown of Turkey and Baked Ham
Herb and Onion Stuffing, Rich Roast Gravy

Roast Loin of Pork
with Cider Jus and Apple Puree

Slow Roast Leg of Wicklow Lamb,
Mint Scented Jus
(seasonal, supplement applies)

Supreme of Chicken,
*Herb and Black Pudding Stuffing, Forest Mushroom and Brandy
Cream Sauce*

Vegetarian Options:

Wild Mushroom Risotto,
Fresh Rocket, Pesto and Parmesan Shavings

Spinach and Ricotta Tortellini,
White Wine and Chive Cream Sauce, Herb Oil and Rocket Salad

Main Courses - Fish

Baked Herb Crusted Fillet of Hake,
Pesto and Roast Cherry Tomatoes

Grilled Fillets of Sea Bass,
Crisp Julienne of Leeks

Pan Seared Fillet of Salmon,
Seasonal Steamed Vegetables

Sauce options to accompany your fish main course:

White Wine & Chive Cream
Saffron and Star Anise Cream
Prawn & Brandy Bisque
Lemon and Lime Beurre Blanc

Extra Choices

Add a choice of Starter - €2.50 supplement per person

Add a choice of Main Course - €5.50 per person

We are pleased to support local food suppliers including Dawn Meats, Meylers Fish and Dunphys of Annewstown.

Our menus contain allergens. For a full listing, please contact the Events Manager.

Dessert Options:

Please choose 3 items from the following:

Cheesecake (Lemon, Strawberry, Mixed Berry, Baileys),
Profiterole, Raspberry Torte, Strawberry Tartlet, Chocolate &
Walnut Brownie, Fresh Fruit Meringue Nest, Chocolate Cup
filled with Mousse (Muldoon's Whiskey Mousse, Mixed Berry
Mousse, Passion Fruit Mousse), Mini Apple Crumble, Mini Lemon
Tart, Ice Cream in a Wafer Basket

Children's Menu

Children can dine from our Kids Menu of the Day or choose a half
portion of the Wedding Menu

Starters:

Fruit Platter with Fruit Coulis
Wedding Menu Soup or Starter

Main Course:

Half portion of the Wedding Menu
Beef Burger in a Bun
Sausages or Chicken Nuggets
Penne Pasta with Tomato Sauce
Fillet of Chicken & Gravy

Dessert:

Ice Cream Selection or Wedding Menu Dessert

Wines & Bar Drinks

We have an extensive wine list available.

Our House Chilean Wines are available from €24 per bottle.
Prosecco is available from €29.95 per bottle.

Wines may be pre-ordered for the event or ordered by guests
individually on the night.

Bar Opening Hours

If you have a query on our banqueting / function bar
opening hours please let us know.

A late bar licence application can be made for your event.
A fee applies for this service and for more information please contact
our Events Department.