

2023 Banqueting Lunch Menus €32 2-Course, €37 3-Courses

STARTER MENU (Choose 1)

Roast Breast of Chicken and Herb Fried Button Mushrooms, served with a Tarragon and Pernod Cream Sauce in a Crispy Puff Pastry Case

Chicken or Classic Caesar Salad, Romaine Lettuce, Herb Croutons, Parmesan, Anchovy Dressing

Asian Duck and Vegetable Spring Roll, served on Baby Leaf Salad with a Soy, Honey and Sweet Chilli Dressing

Smoked Salmon Roulade, 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

SOUP MENU (Choose 1)

Root Vegetable Soup

Leek and Potato Soup

Mushroom and Thyme Soup

Tomato and Roast Bell Pepper Soup

Carrot and Coriander Soup

Our soups are served with warm baked rolls, homemade brown bread, herbs and croutons

Dessert

Chef's Dessert Plate - please choose 3 items:

Cheesecake (Lemon, Strawberry, Baileys, Mixed Berry), Profiterole, Raspberry Torte, Strawberry Tartlet, Chocolate and Hazelnut Brownie, Sticky Toffee Pudding, Mini Lemon Tart, Chocolate Cup filled with Mousse (Muldoon's Whiskey Mousse, Passion Fruit Mousse, or Mixed Berry Mousse), Ice Cream in a Wafer Basket

Freshly Brewed Tea & Filtered Coffee included

We are happy to accommodate dietary requests. Please advise us of your requirements in advance.

MAIN COURSE MENU (Choose 2)

All our main courses are served with fresh market vegetables and potatoes

Roast Feather Blade of Irish Beef, Champ Mash, Yorkshire Pudding,

Sauce Options: Roast Herb and Red Wine Gravy, Wild Mushroom, Tarragon and Brandy Sauce, or Dijon Mustard and Whiskey Sauce (Roast Sirloin of Beef - €5 supplement)

Roast Crown of Turkey and Honey Glazed Ham, served with a Homemade Herb Stuffing and Cranberry Gravy

Supreme of Chicken, Herb and Black Pudding Stuffing, or Mushroom and Garlic Stuffing, or Sundried Tomato, Basil and Goat's Cheese Mousse

Sauce options: Tarragon, Brandy and Tomato Sauce, Butter Poached Mushrooms, Cracked Black Pepper and Whiskey Sauce, or Smoked Bacon, Baby Onion and Rosemary Sauce

Roast Loin of Pork, Cider Jus and Apple Puree

Roast Fillet of Hake, with a Lemon and Dill Crust

Butter and Lemon Poached Fillet of Sea Bass

Pan Fried Fillet of Mediterranean Herb Marinated Salmon

Fish sauce options:

Roasted Fennel, Pernod and Chive Cream
Smoked Salmon and Prawn Cream
Sundried Tomato, Basil and Brandy Sauce

Vegetarian Main Courses

Wild Mushroom Risotto,
Fresh Rocket, Pesto and Parmesan Shavings

Spinach and Ricotta Tortellini,
Tomato and Herb Sauce, Herb Oil and Rocket Salad

Roast Stuffed Whole Pepper with a Spicy Couscous and Vegetable filling served with Leaf Salad or a selection of Vegetables and Potatoes