



Dinner Menu Selector – 2023

Client to choose a preselection for the whole group.

Two course options

Pre-select 2 starters & 2 main courses or 2 main courses & 2 desserts
Pre-select 3 starters & 3 main courses or 3 main courses & 2 desserts

Three Course options

Pre-select 2 starters, 2 main courses & 2 desserts
Pre-select 3 starters, 3 main courses & 2 desserts

****Please add €4.50 for any extra item added****



Starter

Smoked & Fresh Fish Cake with Spring Onion and Coriander

Beetroot Puree, Tomato & Onion Salsa

(Contains Gluten, Eggs, Fish, Nuts, Dairy, Sesame, Mustard)

Tossed Goats Cheese Salad with Roasted Red Peppers

Dressed Leaves, Beetroot, House Vinaigrette

(Contains Gluten, Nuts, Dairy)

Homemade Soup of the Day

Garlic Croutons

(May Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)

Tasting of Galia & Watermelon

Seasonal Berry Compote

(No Allergens)

Smoked Chicken Salad with Crispy Bacon

Sunblused Tomato, Pickled Red Onion, Sweet Chilli Dressing

(Contains Gluten, Eggs, Mustard)

Golden Fried Tempura Prawns

Oriental Style Salad, Mango & Chilli Sauce

(Contains Gluten, Eggs, Fish, Nuts, Dairy, Sesame, Mustard)

Timbale of Dressed Mixed Seafood and Confit Salmon

Pickled Cucumber, Red Pepper Couli

(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)

Pressed Ham Hock & Apricot Terrine

Apple Relish, Balsamic Reduction

(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)



Main Course Selection

Roast Leg of Wicklow Lamb

Rosemary Jus

(Contains Dairy, Sesame, Mustard)

OR

Roast Prime Sirloin of Irish Hereford Beef

Thyme Jus

(Contains Dairy, Sesame, Mustard)

Pan Seared Marinated Breast of Chicken

Herb Jus

(Contains Dairy, Mustard)

Herb Crusted Baked Fillet of Irish Cod

Pepper Salsa

(Contains Gluten, Fish, Shellfish, Nuts, Dairy)

Slow Roast Turkey and Honey Baked Ham

Savoury Stuffing, Cranberry Sauce

(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)

Homemade Broccoli, Red Pepper and Goats Cheese Quiche

Tossed Side Salad, Herb Oil

(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)

Spinach & Ricotta Tortellini

Tomato & Basil Sauce

(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)

Black Olive Tapenade Coated Hake

Basil Oil

(Contains Gluten, Eggs, Nuts, Dairy, Sesame, Mustard)

All Main Courses are served with Selection of Garden Vegetables
and Potatoes



Dessert Selection

Warm Apple & Cinnamon Crumble

Caramel Sauce

(Contains Gluten, Eggs, Nuts, Dairy)

Fresh Fruit Meringue Nest

Fruit Coulis

(Contains Eggs, Nuts, Dairy)

Homemade Lemon Meringue Tart

Seasonal Berries

(Contains Gluten, Eggs, Nuts, Dairy)

Callebaut Chocolate and Hazelnut Brownie

Vanilla Ice Cream

(Contains Gluten, Eggs, Nuts, Dairy)

Selection of Ice Cream

Fresh Seasonal Berries

(Contains Eggs, Nuts, Dairy)

Chefs Assiette of Desserts

Duo of Sauces

(Contains Gluten, Eggs, Nuts, Dairy)

Strawberry Custard Tart

Creme Chantilly

(Contains Gluten, Eggs, Nuts, Dairy)

American Oreo Biscuit Cheese Cake

Chocolate Sauce

(Contains Gluten, Eggs, Nuts, Dairy)

Freshly Brewed Tea or Coffee



If you wish to bring your own cake there is a charge of
€2.50 per person to cut & serve the cake

If you wish us to dress your cake also there is a charge of
€5.50 per person

For Strawberries & Fresh Cream & serving of the cake

