



Please choose from below your choice of two starters, one soup, three main courses and one dessert

Warm duck salad with seasonal leaves and Orange segments

Drizzled with an balsamic dressing

Feta cheese and rocket salad

With cherry tomatoes, red onion, black olives and a balsamic reduction

Chicken liver pâté with Melba toast

With Spinach Leaves tossed in a hazelnut oil

Brie parcel

Creamy French brie wrapped in filo pastry served with Cumberland sauce

Epic seafood plate

Lightly spiced smoked haddock, lemon crab claws, smoked salmon and fresh Dublin bay prawns

Traditional warm bacon Cesar salad

With anchovies and parmesan shavings

Asparagus salad

With cucumber and red onion served with a stiff coconut cream

Baked filo tartlet of chicken and wild mushroom

With a bordelaise sauce and dressed rocket leaves

Trio of melon and smoked salmon

With a caper and baby red onion salad drizzled with a lemon dressing



Soups

Seasonal vegetable

Tomato and basil

Clear carrot and lentil

Broccoli and sweet pepper

Carrot and coriander

Celery and Cashel Blue

Potato and leek

Wild mushroom and white wine

Courgette and brie

Seafood chowder



Main Courses

Fresh fillet of Atlantic sea-cod

Served on Mediterranean Vegetables with fresh basil leaves

Char grilled sirloin steak

Served with a horseradish and potato cream puree and garnished with grilled lardons of chorizo

Traditional roast turkey and maple glazed ham

With a sausage and sage stuffing and a fresh cranberry jus

Oven roasted escalope of salmon

With a lemon beurre blanc sauce served on a confit of sea bass and roast bell peppers

Pork fillet stuffed with a sweet pepper stuffing

Wrapped in Parma ham and drizzled with a port Jus

Roast rack of lamb

With a chilli crayfish centre served with a rosemary and red wine reduction

Seared fillet of fennel scented sea bass

Served with spiced garden beans

Roast breast of Barbary duck

With a caramelised orange and ginger jus and served on braised red cabbage

Beef mignon and chicken breast

Pan-fried butterfly chicken breast with beef fillet medallions served on a sweet potato puree topped with a shallot and thyme jus

Portobello mushroom cap (V)

Stuffed with a herb and garlic cream cheese and topped with a parmesan cheese sauce

Stuffed Aubergines (V)

Stuffed with brunoise of vegetables, rice, cheese and nuts

Grilled fillet sea-trout with roasted tiger prawns

Served in a spinach and pine nut butter

Oven roast supreme of corn fed chicken stuffed with brie

Served with a port and raspberry reduction

All of the above main courses served with mashed and roast potatoes and your choice fresh market vegetables



Desserts

Raspberry roulade

Selection of ice-cream in a brandy snap basket

Strawberry cheese-cake

Bailey's cheese-cake

Home-made apple Strudel

Warm apple pie with brandy custard

Cottage cheese red fruit mousse

Fresh fruit pavlova

Banoffee pie with fresh cream

Medley of miniature desserts

Apple pie, strawberry cheesecake, chocolate fudge

Freshly brewed tea or coffee

€55 per person



Optional Extras

Cosmopolitan cocktail reception

€6pp

Appletini reception

€6pp

Sherry reception

€5pp

Scottish shortbread biscuits with tea coffee on arrival

€2.50pp

Selection of canapés on arrival

€6.95pp

Champagne/wine reception

Charged on consumption

Sorbet course

€4pp

Cheese board

€5.50pp

Chair covers with Sash bow

€5pp