

Banqueting Menu A

Classic Caesar Salad

With Crispy Ham, Focaccia Croutons & Parmesan Shavings

Cream of Leek & Potato Soup

Served with Fresh Baked bread Rolls

Supreme of Chicken

Honey Roast Root Vegetables, Bacon Mash & Thyme Infused Jus

Fillet of Cod

Pea Puree, Mint Beurre Blanc & Chateaux Potatoes

Baileys' Cheesecake

With Vanilla Crème Fraiche & Blueberry Ragout

Tea/Coffee & Petit Fours

€44.00pp

Banqueting Menu B

Salad Caprice Style

With Fresh Mozzarella, Basil Dressing and Focaccia Croutons

Cream of Vegetable Soup with Parsley Pesto

Served with Fresh Baked bread Rolls

Roast Crown of Turkey

Honey Glazed Ham, Sage & Onion Stuffing, Creamy Mash & Cranberry Jus

Fillet of Salmon

Basil Roasted Baby Potatoes, Tuscan Style Pepper Stew & Buerre Blanc

Deep Bake Apple Crumble

With Cinnamon Anglaise & Berry Compote

Tea/Coffee & Petit Fours

€48.00 pp

Banqueting Menu C

Smoked Salmon Plate

With Pickled Cucumber Ribbons, Saffron Aioli & Deep Fried Capers

Mediterranean Vegetable Soup with Parmesan

Served with Fresh Baked bread Rolls

Lemon Sorbet with Ginger

Roast Leg of Lamb

Chateaux Potatoes, Balsamic Roasted Red Onion & Butternut Squash, Red Wine Jus

Prime Sirloin of Steak

Red Onion Jam, Slow Roast Tomato & Peppercorn Sauce

Pear & Almond Tart With Mascarpone & Redcurrants

Tea/Coffee & Petit Fours

€52.00 pp

Banqueting Menu D

Asparagus Salad

With Slow Roast Tomato, Marinated Mediterranean Vegetables & Balsamic Dressing

Tomato & Red Pepper Soup with Pesto

Served with Fresh Baked bread Rolls

Raspberry Sorbet with Mint

Fillet of Beef

Pommes Mouseline, Celeriac Puree, Wild Mushroom & Red Wine Jus

Crispy Confit of Duck Leg,

Sweet Potato Puree & Glazed Bok Choi

Glazed Lemon Tart

With Blackcurrant Sorbet

Tea/Coffee & Petit Fours

€57.00 pp