

Banqueting Menu Options 2012

Banqueting Menu A

Tomato & Mozzarella Salad

Basil Dressing & Herb Croutons

Cream of Vegetable Soup

Selection of Freshly Baked Bread rolls

Breaded Supreme of Chicken

Spring Onion Mash & Pepper Sauce

Roast Potatoes & Seasonal Vegetable Selection

Warm Apple Crumble

Cinnamon Anglaise & Berry Compote

Tea or Coffee

€25.00



Banqueting Menu B

Smoked Salmon Plate

Red Onion Chutney & Rocket Leaves

Carrot & Coriander Soup

Selection of Freshly Baked Bread rolls

Roast Stuffed Turkey & Baked Ham

Cranberry Jus

Roast Potatoes & Seasonal Vegetable Selection

Fresh Fruit Tartlet

Crème Patisserie

Tea or Coffee

€30.00

Banqueting Menu C

Classic Caesar Salad

Bacon Lardons & Parmesan Shavings

Cream of Leek & Potato Soup

Selection of Freshly Baked Bread rolls

Roast Sirloin of Prime Irish Beef

Yorkshire Pudding, Red Wine & Tarragon Jus

or

Baked Fillet of Salmon

Sauté Leeks & Sun Dried Tomato with Lemon & Dill Beurre Blanc

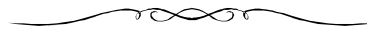
Roast Potatoes & Seasonal Vegetable Selection

Baileys Cheesecake

Vanilla Crème Fraiche

Tea or Coffee

€35.00



Banqueting Menu D

Classic Caesar Salad

Bacon Lardons & Parmesan Shavings

Tomato & Red Pepper Soup with Pesto

Selection of Freshly Baked Bread rolls

Herb Crusted Rack of Wicklow Lamb

Roasted Garlic Mash, Rosemary & Thyme Jus

or

Paupiette of Sea Trout

Smoked Salmon & Semi Sun Dried Tomato Mousse

Roast Potatoes & Seasonal Vegetable Selection

Fresh Strawberry Pavlova

Vanilla Ice Cream

Tea or Coffee

€40.00