



APPETISERS



Platter of Seafood

With a Rocket & Endive Salad served with a Lime Crème Fraiche

Marinated Chicken

Served with Sun Dried Tomatoes & a Pesto Dressing

Fans of Gallia Melon

With Fresh Fig Served with a Plum & Honey Sauce

Caesar Salad with Bacon, Anchovies, Olives & Garlic Croutons

Finished With Parmesan Shavings & a Garlic Dressing

Wild Mushroom & Chicken Ragout

In a Pastry Basket Served with a White Wine & Herb Cream Sauce

Chicken & Duck Terrine

Studded with Pistachio Nuts & Shitake Mushrooms Drizzled

With a Wholegrain Dressing

Smoked Salmon & Gravalax Rosettes

On Mixed Leaves with a Cucumber & Dill Yoghurt

Smoked Fillet of Duck

Served with an Apricot Compote drizzled with a Honey Soy Reduction

Tian of Crab

With a Herb Crème Fraiche served on a Mango Salsa

Prawn & Mango Cocktail

On a bed of Baby Gem leaves served with Fresh Lime



SOUPS



Cream of Vegetable

Cream of Wild Mushroom & Rosemary

Chicken & Asparagus

Tomato & Basil

Roasted Red Pepper & Tomato

Sweet Potato & Squash

Rustic Vegetable & Barley Broth

SORBETS



Mixed Red Berry

Passion Fruit & Apple

Strawberry & Black Pepper

Raspberry & Lime

Mango & Mint



MAIN COURSE



Pan Fried Breast of Corn Chicken
Filled with a Dijon Mousse served with a Hennessy Cream

Fillet of Fresh Salmon
On a Bed of Asparagus Spears with a Light Chablis Cream Sauce

Roast Sirloin of Beef
With a Shallot Confit & a Red Wine Sauce

Traditional Irish Turkey & Ham
With a Herb Stuffing Served with a Rich Gravy

Roast Leg of Lamb
With an Onion & Herb Stuffing served with a Rich Rosemary Jus

Fillet of Sea Bass
Served on Baby Spinach with a Ginger & Lime Sauce

Tournedos of Beef
With Crispy Pancetta served with a Burgundy & Onion Sauce

Honey & Mustard Glazed Rack of Pork
with a Redcurrant Sauce

Fillet of Black Sole
Served with New Potatoes & Hollandaise Sauce (Subject to Availability)

Roast Rack of Lamb
Topped with a Herb Crumb
Served with Dauphinoise Potatoes & a Rich Jus



VEGETARIAN OPTIONS



Starters

Roast Wild Mushrooms & Vegetables
Scented with Thyme in a Filo Pastry Cup

Warm Salad of Melted Goats Cheese
On a Wilted Potato & Rocket Salad with Chilli Oil

Mains

Lasagne of Mediterranean Vegetables
Served with a Pesto Dressing

Strudel of 5 Spiced Bok Choi & Tofu
Served with Spicy Curry Oil Risotto
of Squash & Pine Nuts with Fresh Herbs



DESSERTS



Baked Apple Pie

Served with a Butterscotch Sauce & Fresh Cream

Homemade Baileys Cheesecake

Served in a Minted Syrup with Strawberries

Dark Chocolate Delice

With an Orange Liqueur Cream Sauce

Individual Pavlova

With Fresh Fruit & Cream

Dark Chocolate Sacher Torte

Served with Crème Anglaise & Cream

Medley of Desserts - Chefs Choice of Three Seasonal Desserts

Platter of Irish & Continental Cheeses

With a Grape & Celery Garnish & Cheese Biscuits

Petit Fours – Selection of After-Dinner Homemade Chocolates