

Private Sit Down Dinner Menu

Choose 2 Starters, 2 Main Course's and 2 Desserts to Complete Your Menu

3 Course €50.00, 2 Course €40.00

-STARTERS-

Homemade Soup of the Day

wholewheat brown bread

Classic Caesar Salad

bacon lardons, rustic croutons & anchovy cream dressing

Warm Black Pudding, Egg & bacon Salad

apple pieces and sweet honey & mustard dressing

Goats Cheese, Beetroot & Sundried Tomato Salad

crispy walnuts, balsamic dressing

Chicken & Mushroom Vol au Vent

in a puff pastry case

-MAIN COURSES-

Char Grilled 10oz Sirloin of Irish Angus Beef

herb mash, crispy fried onion rings, brandy & pink peppercorn sauce (served medium)

Supreme of Local Chicken

black pudding & spring onion croquette, red wine jus

Oven Roasted Shannon Salmon Fillet

creamed spinach, lemon & dill buerre blanc

Roast Turkey and Baked Limerick ham

cranberry sauce, traditional accompaniments

Sauteed Fillets of Seabass

lemon butter sauce

-DESSERTS-

Apple Crumble

vanilla ice cream

Bailey's Cheesecake

coffee anglaise, fresh cream

Chocolate Brownie

roast pecan ice cream

Sticky Toffee Pudding

vanilla ice cream

Selection of Ice Creams

in a crisp tulle basket

Freshly Brewed Coffee or Tea included

Room Hire of €210 applies for all décor for private room bookings