

# Private Dinner Menu's

\*All menu's are inclusive of room hire, personalised menus, chair covers & white linen  
Add fresh floral centrepieces- €4 per centrepiece

\*Changes to menu options can be facilitated- please speak with your events team

\*Please advise your events team of any dietary requirements prior to the day

## Menu A

**Roast Turkey and Honey Glazed Ham  
with Herb Stuffing and Roast Gravy**

**Or**

**Baked Fillet of Salmon with Herb Crust,  
Lemon Chervil Cream**

**Vegetables and potato of the day**

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**White Chocolate and Raspberry Cheesecake, Berry Coulis**

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**Freshly Brewed Tea and Coffee**

**€32.50**

## **Menu B**

**Cream of Seasonal Vegetable Soup  
with freshly baked breads**

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**Roast Turkey and Honey Glazed Ham  
with Herb Stuffing and Roast Gravy**

**Or**

**Baked Fillet of Salmon with Herb Crust,  
Lemon Chervil Cream**

**Vegetables and potato of the day**

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**White Chocolate and Raspberry Cheesecake, Berry Coulis**

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**Freshly Brewed Tea and Coffee**

**€34.50**

## **Menu C**

**Cream of Seasonal Vegetable Soup with freshly baked breads**

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**Roast Sirloin of Irish Beef  
with Yorkshire pudding & Peppercorn and Brandy cream**

**Or**

**Baked Fillet of Salmon with a herb crust,  
Lemon Chervil cream**

**Vegetables and potato of the day**

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**White Chocolate and Raspberry Cheesecake, Berry Coulis**

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**Freshly brewed tea and coffee**

**€36.50**

## **Menu D**

**Cream of Seasonal Vegetable Soup with freshly baked breads**

**Or**

**Baby Gem Caesar Salad with Bacon, Parmesan and Croutons**

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**Roast Sirloin of Irish Beef  
with Yorkshire pudding and Peppercorn and Brandy cream**

**Or**

**Baked Fillet of Sea Bass with Fennel Cream Sauce**

**Vegetables and potato of the day**

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**Assiette of Chef's Desserts with fruit coulis**

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**Freshly Brewed Tea and Coffee**

**€38.50pp**