

Private Dining Menus

Menu 1 €35.00

Cream of Vegetable Soup
Toasted croutons & fresh cream

Warm Goats Cheese and Sun Blushed Tomato Tartlet
Mixed leaves and red onion marmalade

Pan Seared Supreme of Chicken
Irish whiskey and wild mushroom sauce

Poached Fillet of Salmon
White wine sauce

Served With:
Melange of Fresh Market Vegetables,
Roasted New Potatoes and Mashed Potatoes

Symphony of Desserts

Freshly Brewed Tea or Coffee

Menu 2 €37.00

Cream of Forest Mushroom Soup
Fresh fennel

Fresh Salmon and Haddock Fishcake
Spinach leaves, cherry tomatoes with a Pembroke beurre blanc dressing

Roast Prime of Sirloin Beef
Burgundy red wine & tarragon sauce

Pan Fried Fillet of Sea Bass
Light dill and chablis sauce

Served With:
Melange of Fresh Market Vegetables,
Roasted New Potatoes and Mashed Potatoes

Symphony of Desserts

Freshly Brewed Tea or Coffee

Menu 3 €39.00

Smoked Salmon served
Red onion and capers

Carrot and Coriander Soup

Warm Goats Cheese and Sun Blushed Tomato Tartlet
Mixed leaves and red onion marmalade

Pan Seared Supreme of Chicken
Irish whiskey and wild mushroom sauce

Roast Prime Irish Sirloin of Beef
Red wine and wild thyme jus

Poached Fillet of Salmon
Chablis sauce

Served With:
Melange of Fresh Market Vegetables,
Roasted New Potatoes and Mashed Potatoes

Symphony of Desserts

Freshly Brewed Tea or Coffee