

## *Gala Dinner Menu Selection*

### **Your Starter Course**

#### St. Tola's Goats Cheese

Dressed Rocket Salad, Aged Balsamic, Raisin & Port Dressing

#### Free Range Chicken & Wild Mushroom in Puff Pastry

Chablis & Chive Sauce

#### Classic Chicken Caesar Salad

Pesto Chicken, Smoked Lardons & a Herb Croute  
served on a bed of Baby Gem

#### Newpark Garden Salad

Mixed Leaves, Cherry Tomatoes, Avocado, Asparagus Tips, Fresh Parmesan Shavings,  
Balsamic & Organic Honey Dressing

#### Poached Kilmore Quay Salmon Roulette

Mini Caper Berries, Cauliflower & Coconut Puree & Dressed Baby Leaves

#### Tian of Kilmore Quay Crab & Tiger Prawn

Parmesan Crisp, Spicy Gazpacho Salsa

#### Pearls of Ogen Melon, Pineapple & Orange Cocktail

Tropical Sorbet

#### Layered Atlantic Seafood

Sourdough Croute, Brandy Sauce & Dressed Baby Leaves

#### Ballotine of Organic Chicken & Wild Mushroom

Roasted Walnuts, Dressed Baby Leaf Salad & Wasabi Crème Fraiche

**Kilmore Quay Fish Cake**

Fresh Garden Salad Leaves, Newpark Herb Garnish & Béarnaise Sauce

**Clonakilty Black Pudding**

Apple Purée & Mixed Leaves

\*\*\*\*\*

**Your Intermediate Course**

Roasted Plum Tomato & Sweet Red Pepper Soup

Smoked Haddock & Potato Chowder garnished with Parmesan Crisp

Fresh cream of Wild Mushroom Soup with Herb snippets

Butternut Squash, Carrot & Parsnip Soup finished with fresh cream

Traditional French Onion Soup with Cheese Croutons

Rich Country Vegetable Soup with Herb snippets

Traditional Seafood Chowder with Puff Pastry Croute

\*\*\*\*\*

**Sorbet**

Blood Orange Sorbet • Champagne Sorbet  
Lemon & Lime Sorbet • Apple & Cider Sorbet  
Raspberry Sorbet

### **Your Entrée Course**

**Charred Fillet of Black Angus Beef**

Boulangère Potato, Rich Port & Thyme Jus

**Chateaubriand Roast Fillet of Beef**

Irish Whiskey & Morel Mushroom Sauce

**Rack of Irish Lamb with a Herb & Lemon Crust**

Creamy Mash, Roasted Shallot & Thyme Jus

**Roasted Striploin of Irish Beef**

Seasonal Vegetables, Roasted Potato & Red Wine Jus

**Glazed Supreme of Organic Chicken**

Gratin Dauphinois, Wild Mushroom & Whiskey Ragout

**Roasted Crown of Irish Turkey & Honey Glazed Ham**

Homemade Sage Stuffing & a Roast Jus

**Herb Roasted Fillet of Monkfish**

Champ Potato, Chive Beurre Blanc & Tomato Vinaigrette

**Crispy Seabass Fillets**

Creamy Pesto Mash, Saffron & Mussel Meat Fondue

**Seared Fillet of Kilmore Quay Salmon**

Crushed Baby Potatoes, Rich Béarnaise Sauce

**Baked Fillet of Fresh Cod**

Lemon & Herb Crust, Fennel Mash & Basil Cream Sauce

**All main courses are served with fresh market Vegetables,  
Newpark Red Cabbage, Sautéed & Seasonal Potatoes**

### **Something Sweet**

Rich White Chocolate & Raspberry Crème Brûlée

Lemon Sablé Biscuit

Warm Chocolate & Mixed Nut Brownie

Hot Chocolate Sauce & Vanilla Bean Ice-Cream

Fresh Seasonal Fruit Tartlet

Lightly whipped cream

Exotic Fresh Fruit Salad

Finished with seasonal Berries & Passion Fruit Sabayon

Warm Brambly Apple & Cinnamon Crumble Tartlet

Crème Anglaise & Walnut Ice Cream

Meringue Roulade filled with marinated Strawberries

Strawberry Ice Cream

Classic Lemon & Lime Cheese Cake

Mint Jelly & lightly Whipped Cream

Chocolate Tasting Plate

Chocolate Mousse on Shortbread Biscuits, Baileys & Toblerone Cheesecake, Chocolate  
Dipped Strawberry Meringue & Chocolate Ice-Cream

\*\*\*\*\*

Latin American Blend of Tea or Coffee

After Dinner Mints