



BANQUET DINNER MENU

2 Course €24.95 per person

3 Course €29.95 per person

STARTERS



Homemade Soup of the Evening

Served with Freshly Baked Bread Rolls

Contains Allergens 1, 2, 8

Goats Cheese & Candid Walnut

Slow Roast Tomato, Organic Beetroot & Dressed Leaves

Contains Allergens 3, 8, 9, 13, 14 & Walnuts

Classic Caesar Salad

Crisp Baby Gem Lettuce, Smoked Bacon Lardons, Parmesan Shavings,
Garlic Croutons & Anchovy Dressing

Contains Allergens 2, 3, 4 & 8

MAIN COURSE DISHES



Roast Sirlion of Irish Beef

Traditional Champ & Chateaux Potatoes & Red Wine Jus

Contains Allergens 1, 8, 14

Pan Seared Fillet of Salmon

Herb Crushed Baby Potato, Cherry Tomato Salsa

Contains Allergens 4, 8

Pan Roasted Supreme of Irish Chicken

Herb Mash, Carrot Puree, Wilted Spinach & Red Wine Jus

Contains Allergens 1, 4, 8

Vegetarian Option Available Upon Request

DESSERTS



Trinity of Desserts

Selection of Teas & Coffee

Minimum Numbers 20

Up to 70 Guests – Choice of 3 Starters, 3 Main Courses & Dessert