



# Banquet Lunch Menu A

€34.95 pp

## Starters

### Wexford Potato and Leek Soup

*Chive crème fraîche, crispy spring onions*  
1, 8

### Cajun Spiced Organic Chicken Caesar Salad

*Baby gem lettuce, smoked bacon lardons, parmesan cheese, croutons, and homemade Caesar dressing*  
2 wheat, 3, 4, 8, 14

## Mains

### Slow Cooked Short Rib of Hereford Beef

*Chive and spring onion mash, bourguignon sauce, homemade Yorkshire pudding*  
1, 2 wheat, 3, 8, 13

### Pan Roasted Hake

*Roasted leek, pea, fennel risotto and Veronique cream*  
1, 4, 8, 13, 14

### Roasted Butternut, Sweet Potato & Thai Red Curry (V)

*Basmati rice and charred flat bread*  
2 wheat, 11, 12

## Desserts

### Trinity of Desserts

*Baked vanilla cheesecake, chocolate brownie, banoffee pie*  
2 wheat, 3, 8, 9

## Allergen List

1 Celery  
4 Fish  
7 Lupins  
10 Peanuts  
13 Sulphur Dioxide

2 Cereals  
5 Crustaceans  
8 Dairy  
11 Sesame  
14 Mustard

3 Eggs  
6 Molluscs  
9 Nuts  
12 Soya



## Banquet Lunch

### Menu B

€34.95 pp

#### Starters

##### **Cumin Spiced Butternut and Coconut Soup**

*Coriander cream, croutons*

1, 2 wheat, 3, 8

##### **Thai Styled Fishcake**

*Micro herb salad, lime aioli, mango cucumber salsa*

2 wheat, 3, 4, 8, 11, 12, 13

#### Mains

##### **Pan Roasted Supreme of Corn-Fed Chicken**

*Herbed potato cake, green beans, and chasseur sauce*

1, 8, 13

##### **Pan Roasted Organic Salmon**

*Baby potato, clam, and mussel bouillabaisse*

1, 4, 8, 13, 14

##### **Wild Mushroom Leek & Smoked Cheese Carbonara (V)**

*Fresh homemade tagliatelle, grated parmesan*

*and garlic focaccia*

2 wheat, 3, 8

#### Desserts

##### **Trinity of Desserts**

*Apple Crumble, Double Chocolate Mousse,*

*Raspberry Cheesecake*

2 wheat, 3, 8, 9

#### Allergen List

1 Celery  
4 Fish  
7 Lupins  
10 Peanuts  
13 Sulphur Dioxide

2 Cereals  
5 Crustaceans  
8 Dairy  
11 Sesame  
14 Mustard

3 Eggs  
6 Molluscs  
9 Nuts  
12 Soya