



BANQUET DINNER MENU

2 COURSE €29.95 PER PERSON

3 COURSE €36.95 PER PERSON

STARTERS

HOMEMADE SOUP OF THE EVENING
SERVED WITH FRESHLY BAKED BREAD ROLLS
Contains Allergens 1, 2, 8

GOATS CHEESE & CANDIED 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 SIRLOIN 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