Sample Group Lunch Menus 2025

A logo for a hotel

Description automatically generated

**Private Party Lunch Menus**

# Menu A

Roast Breast of Free-Range Chicken, Ratatouille of Fine Vegetables, Herb Puree

Baked Cod, Sauce Vierge, Tarragon Beurre Blanc

Selection of Fresh Market Vegetables and Potatoes

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Passion Fruit & Raspberry Pavlova, Mango Sorbet

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Freshly Brewed Filtered Coffee/Tea

€32.50

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# Menu B

Honey Roast Loin of Bacon, Buttered Savoy Cabbage, Garden Herb Cream

Pan Fried Fillet of Sea Trout with Buttered Samphire, Citrus Beurre Blanc

Selection of Fresh Market Vegetables and Potatoes

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Apple & Mixed Berry Tart, Crumble Topping, Crème Anglaise,

Vanilla Ice Cream

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Freshly Brewed Filtered Coffee/Tea

€34.50

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Sample Group Lunch Menus 2025

# Menu C

Hereford Beef Featherblade, Champ, Bourguignonne Sauce

Selection of Fresh Market Vegetables and Potatoes

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Baked Apple & Cinnamon Crumble, Calvados Custard Vanilla Ice Cream

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Freshly Brewed Filtered Coffee/Tea

€32.50

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# Menu D

Prime Roast Sirloin of Irish Hereford Beef, Rich Beef Jus, Creamed Horseradish

Selection of Fresh Market Vegetables and Potatoes

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Bread & Butter Pudding, Vanilla Ice Cream, Crème Anglaise

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Freshly Brewed Filtered Coffee/Tea

€35.00

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# Menu E

Prime Roast Sirloin of Irish Hereford Beef, Rich Beef Jus, Creamed Horseradish

Pan Fried Fillet of Salmon, Julienne of Vegetables, Tomato & Shallot Dressing

Selection of Fresh Market Vegetables and Potatoes

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Strawberry & Hazelnut Meringue Roulade, Hazelnut Ice Cream

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Freshly Brewed Filtered Coffee/Tea

€38.50

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Sample Group Lunch Menus 2025

**Menu F**

Cream of Tomato & Bell Pepper Soup, Garlic Croutons, Chive Cream

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Herb Roast Breast of Turkey, Maple Baked Ham, Cranberry n’Onion Bread Stuffing, Cranberry Relish

Roast Fillet of Cod, Romesco, Lemon Beurre Blanc

Selection of Fresh Market Vegetables and Potatoes

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Raspberry & White Chocolate Mousse, Mix Berry Coulis, Raspberry Sorbet

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Freshly Brewed Filtered Coffee/Tea

€40.00

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**Menu G**

Velouté of Chicken Soup, Sourdough Croutons

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Prime Roast Sirloin of Irish Hereford Beef, Roasting Jus, Creamed Horseradish

Pan Fried Fillet of Salmon, Smoked Bacon, Buttered Samphire, Vinaigrette

Selection of Fresh Market Vegetables and Potatoes

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Sticky Toffee Pudding, Butterscotch Sauce, Rum & Raisin Ice Cream

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Freshly Brewed Filtered Coffee/Tea

€42.50

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