

Private Party Dinner Menus 2025



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Menu A

Cream of Seasonal Vegetable Soup
Caesar Salad of Smoked Chicken with Shavings of Grana Padano
Goats Cheese Tart with Onion Marmalade, Rocket Leaves, Basil Oil Balsamic

Roast Sirloin of Beef with Red Burgundy Sauce and Garnish
Baked Fillet of Chicken with Creamed Madiera and Mushroom Sauce
Grilled Salmon Supreme, Basil and Tomato Concasse
Selection of Fresh Market Vegetables and Potatoes

Caramelised Apple, Blackberry & Pecan Nut Crumble, Crème Anglaise
Trio of Chocolate Mousse, Dark, White, Chocolate Orange, Espresso Crème
Orange Cheesecake Flan with Crème Brulee Ice Cream

Freshly Brewed Filtered Coffee/Tea

€52.50

Menu B

Cream of Leek & Potato Soup
Smoked Salmon with Pickled Red Onions, Baby Greens, Creamed Cheese and
Chives Tart of Smoked Chicken, Wild Mushroom, Emmental Cheese, Mesclun
Leaves

Roast Sirloin of Beef, Bernaise and Red Burgandy Jus
Half Roast Duck a'La Orange, Scented with Cointreau
Baked Fillet of Seabass, Red Pepper Coulis, Prawn Salsa
Selection of Fresh Market Vegetables and Potatoes

Gateaux Opera, Valhrona Chocolate & Vanilla Bean Sauce
Summer Berry Fruit Sabayon, Shortbread Biscuits
Glazed Lemon Tart with Fresh Raspberry Sorbet

Freshly Brewed Filtered Coffee/Tea

€55.00