

**Private Party Buffet Lunch Menus**

Choose two main course options

Turkey a la King

Beef Bourguignonne

Lamb Korma, Mango Chutney

Fillet of Beef Stroganoff

Thai Green Chicken Curry

Served with Basmati Rice, New Boiled Potatoes,  
Choice of 3 House Salads

€15.00

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**Dessert Options**

Choose two desserts

Spring Berry Sherry Trifle

Bread & Butter Pudding, Vanilla Ice Cream, Crème Anglaise

Chocolate Mousse Cake, Baileys Anglaise & Ice Cream

Queen of Pudding, Raspberry Coulis

Caramelised Apple, Blackberry & Pecan Nut Crumble, Crème Anglaise

€5.50

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Freshly Brewed Filtered Coffee /Tea

€2.50

**Private Party Lunch Menus**

**Menu A**

Supreme of Chicken, Pan Fried with Bourguignonne Garnish & Sauce  
Baked Cod with a Tomato Beurre Blanc

Selection of Fresh Market Vegetables and Potatoes

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Queen of Pudding, Raspberry Coulis

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Freshly Brewed Filtered Coffee/Tea

€21.50

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**Menu B**

Roast Sirloin of Beef, Roasted Juices, Creamed Horseradish  
Pan Fried Fillet of Salmon with Creamed Leeks & Tarragon

Selection of Fresh Market Vegetables and Potatoes

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Caramelised Apple, Blackberry & Pecan Nut Crumble, Crème Anglaise

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Freshly Brewed Filtered Coffee/Tea

€23.95

**Menu C**

Cream of Leek & Potato Soup

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Roast Sirloin of Beef, Béarnaise and a Rich Beef Jus  
Pan Fried Fillet of Salmon, Julienne of Vegetable, Tarragon Sauce

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

€28.50

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**Menu D**

Cream of Vegetable Soup

Duo of Galia and Cantalope Melon, Fig Jam

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Herb Roast Breast of Turkey, Maple Baked Ham, Sage & Onion Stuffing,  
Cranberry Jus

Prime Roast Sirloin of Beef, Red Wine Gravy & Béarnaise

Selection of Fresh Market Vegetables and Potatoes

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Spring Berry Sherry Trifle, Chantilly Cream

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Freshly Brewed Filtered Coffee/Tea

€28.50