Sample Group Lunch Menus 2024

**Private Party Lunch Menus**

# Menu A

Supreme of Chicken, Pan Fried with Pancetta & Onion Stuffing, Port Jus

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

€29.50

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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

€31.50

Sample Group Lunch Menus 2024

# Menu C

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

Poached Darne of Salmon, Tomato & Chive Beurre Blanc

Selection of Fresh Market Vegetables and Potatoes

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Steamed Orange & Almond Pudding, Praline Ice Cream

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Freshly Brewed Filtered Coffee/Tea

€33.50

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# Menu D

Cream of Leek & Potato Soup

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

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

Selection of Fresh Market Vegetables and Potatoes

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

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Freshly Brewed Filtered Coffee/Tea

€37.50

Sample Group Lunch Menus 2024

# Menu E

Cream of Vegetable Soup

Smoked Chicken Caesar Salad with Crisp Pancetta, Little Gems & Sourdough Croutons, Caesar Dressing

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

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

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

€39.50

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**Menu F**

Cream of Tomato & Red Pepper Soup

Macroom Mozzarella & Charred Watermelon Salad, Garlic & Herb Croutons, Honey & Mustard Dressing

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

Grilled Fillet of Salmon, Julienne of Vegetables, Tomato & Shallot Dressing

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

€39.50