Private Party Dinner Menus

Menu A

Cream of Seasonal Vegetable Soup
Caesar Salad of Tandoori Chicken with Shavings of Grana Padano
Goats Cheese Tart with Onion Marmalade, Rocket Leaves, Basil Oil Balsamic
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Roast Sirloin of Beef with Red Burgundy Sauce and Garnish
Baked Fillet of Chicken with Creamed Madeira and Mushroom Sauce
Grilled Salmon Supreme, Basil and Tomato Concasse
Selection of Fresh Market Vegetables and Potatoes
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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
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Freshly Brewed Filtered Coffee/Tea

€52.50

Menu B

Cream of Leek & Potato Soup
Smoked Salmon with Pickled Red Onions, Baby Greens, Creamed Cheese & Chives
Tart of Smoked Chicken, Wild Mushroom, Emmental Cheese, Mesclun Leaves
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Roast Sirloin of Beef, Béarnaise 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
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Gateaux Opera, Valrhona Chocolate & Vanilla Bean Sauce
Summer Berry Fruit Sabayon, Shortbread Biscuits
Glazed Lemon Tart with Fresh Raspberry Sorbet
****
Freshly Brewed Filtered Coffee/Tea

€55.00