



***For your Arrival Reception***

*All our packages include complimentary tea/coffee & biscuits*

*On your arrival we can provide the following at €5.00 per person*

*Tea/Coffee*

*A Varied Selection of Hot & Cold Canapes*

*Sparkling Prosecco Reception*

***Other options that can be added include & can be priced individually:***

*Drinks selection:*

*Hot Chocolate*

*Non – Alcoholic Fruit Punch*

*Fruit Punch*

*Mulled Wine*

*Bottled Beer*

*Cocktails*

*Glass of House Red or White Wine*

*Sparkling Wine*

*Hot Whiskey*

*Irish coffee*

*Canape Selection:*



*Vegetable Spring Rolls*

*Chicken Satay Skewers*

*Prawn Skewers*

*Mini Bouches filled with Prawns*

*Mini Bouches filled with Chicken Tikka*

*Fruit Scones with Cream & Jam*

*Selection of Sandwiches*



*Dinner Menus*

*Menu 1*

*Starter*

*Fivemiletown Goats Cheese in a Herb Crust, dressed Leaves served with a Basil Vinaigrette*

*\*\*\*\**

*Soup*

*Cream of vegetable soup served with parsley cream*

*\*\*\*\**

*Main Course*

*Pan-seared Supreme of Chicken served with a Wild Mushroom and Herb Stuffing, Leek and Bacon Chardonnay Sauce*

*Or*

*Baked Dorne of Atlantic Salmon with Wilted Spinach and Onion served with a Pesto Veloute*

*\*\*\*\**

*Dessert*

*Trio of Desert*

*(Chocolate Tier, Tangy Lemon Button, and Vanilla Ice Cream)*

*Freshly Brewed Tea or Coffee*

*After Dinner Mints*

*(Includes House Wine)*

**€42 per person**



**Menu 2**

*Starter*

*Chorizo and Spring Onion Potato Cake, Baked in Golden Breadcrumbs, Topped with a Sun Blushed Tomato Dressing*

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*Soup*

*Homemade Cream of Tomato and Basil Soup*

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*Main Course*

*Slow Cooked Rump Steak served with a Yorkshire Pudding & Drizzled in a Rich Merlot Jus*

*Or*

*Pan-Seared Supreme of Chicken with a Sundried Tomato and Black Olive Stuffing served with a Wild Mushroom Cream Sauce*

\*\*\*

*Dessert*

*Trio of Desert*

*(Chocolate Dipped Profiteroles, Raspberry Cheesecake, Meringue Fruit Cup)*

*Freshly Brewed Tea or Coffee*

*After Dinner Mints*

*(Includes House Wine)*

**€45 per person**



**Menu 3**

*Starter*

*Baked Salmon and Cod Fish Cakes, Sesame Dressed Leaves, Corriander and Lime Creme Fraiche*

\*\*\*

*Soup*

*Broccoli and Cashel Blue Cheese Soup*

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*Main Course*

*Slowly roasted Rump Steak, Drizzled in a Rich Merlot Jus served with Yorkshire Pudding*

*Or*

*Baked Darne of Atlantic Salmon, placed on Spinach and Onion Bed, with a Tangy Citrus Sauce*

\*\*\*

*Dessert*

*Warm Traditional Apple pie served with an Anglaise Sauce*

*Or*

*Selection of Ice Creams, mixed berry compote*

*Freshly Brewed Tea or Coffee*

*After Dinner Mints*

*(Includes House Wine)*

**€48.00 per person**



**Menu 4**

*Starter*

*Classic Caesar salad with baby Cos lettuce, Chicken & Crispy Bacon served with Garlic Croutons*

*Or*

*Oat Crusted Clonakilty Black Pudding with Red Onion Marmalade, Glazed Apple, Mixed Leaf Salad and Rosemary Jus*

**\*\*\***

*Soup*

*Fresh Carrot & Coriander Soup*

**\*\*\***

*Main Course*

*Slow Cooked Rump Steak served with a Rosemary and Thyme Jus, Topped with Yorkshire Pudding and based in a Bed of Creamed Potato*

*Or*

*Grilled Fillet of Hake in a Herb Crust served with a Creamy Dill Sauce*

**\*\*\***

*Dessert*

*Baileys Irish Cream Liqueur cheesecake Accompanied by a Fresh Raspberry Compote*

*Or*

*Eton Mess Chunks of Meringue marinated in Berries served with Fresh cream*

*Freshly Brewed Tea or Coffee*

*After Dinner Mints*

*(Includes House Wine)*

**€52.00 per person**



**Menu 5**

*Starter*

*Rosette of Smoked Salmon, Picked Leaves, Baby Capers & Red Onion Drizzled in a Citrus Dressing*

*Or*

*Bacon Lardon and Spring Onion Potato Cake in golden Breadcrumbs served with a Sun Blushed Tomato dressing*

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*Soup*

*Cocunut Spiced Butternut Squash & Sweet Potato Soup*

\*\*\*

*Sorbet*

*Tangy Raspberry sorbet*

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*Main Course*

*Prime Fillet Steak of Irish beef served with a Cracked Black Pepper sauce*

*Or*

*Pan Seared Fillet of Monkfish, Encased in a Crab Crust, served with Red Pepper Veloute*

*Or*

*Roast Breast Barbury Duck, on Savoury Red Currant Jelly Sauce*

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*Desserts*

*Assiette of Deserts*



*(Chocolate Dipped Profiteroles, Raspberry Cheese Cake, Meringue Fruit Cup)*

*Or*

*Luxury chocolate box*

*(Layers of chocolate mousse and caramel with a chocolate dusted coating)*

*Freshly Brewed Tea or Coffee*

*After Dinner Mints*

*(Includes House Wine)*

***€60 per person***





**Starters**

*Piri piri Chicken Caesar Salad  
with Bacon Lardons, Croutons, Parmesan Shavings and Caesar Dressing*

*Smoked Salmon with Lemon & Tarragon Crème Fraiche*

*Baby Leaf Salad, Pickled Cucumber, Raisin & Caper Vinaigrette with a Parmesan Crostini*

*Baked Portobello Mushroom  
with Chorizo, Sun dried Tomatoes & Goats Cheese on Toasted Brioche, with Baby Spinach Puree*

*Fresh Tarragon Marinated Chicken  
with Chestnut Mushrooms in a Creamy White Wine Sauce, encased in a Light Puff Pastry with Micro Herbs and Roast Red Pepper*

*Roasted Mediterranean Vegetable & Crotin du Chevre Goats Cheese Tartlet  
with a Mixed Baby Leaf Salad, Basil Pesto & Red Onion Marmalade.*

*A Medley of Atlantic Seafood  
infused with Chilli Coriander & Lime, lightly tossed in Crème Fraiche*

*Oat Crusted Clonakilty Black Pudding  
with Red Onion Marmalade, Glazed Apple, Mixed Leaf Salad and Rosemary Jus*



### ***Soups***

*Coconut Spiced Butternut Squash & Sweet Potato Soup*

*Cream of Mushroom & Tarragon Soup*

*Marinated Tomato & Roast Red Pepper Soup with Basil Oil*

*Hearty Root Vegetable Soup with Honey & Chervil*

*Creamy Potato & Leek Soup, Crispy Smoked Bacon*

*Carrot & Orange Soup with Coriander & Cumin*

*Cream of Carrot & Coriander Soup*

### ***Sorbets***

*(€2 supplement per person)*

*Ripe Raspberry Sorbet*

*Tangy Lemon Sorbet*

*Celebratory Champagne Sorbet*

*Mixed Tropical Sorbet*

*Spiced Apple Sorbet*

*Traditional Blackcurrant Sorbet*



### **Main Courses**

*Grilled 8oz Fillet of Steak*

*with Mixed Herb Roasted Potato, Smoked Bacon Stuffed Yorkshire Pudding, Rosemary Jus  
(€5 supplement)*

*Slow Cooked 9oz Beef Rump Steak,*

*with Mixed Herb Roasted Potato, Smoked Bacon Stuffed Yorkshire Pudding, Rosemary Jus  
(€3 supplement)*

*Pan Fried Fillet of Hake*

*with Curly Kale, Butternut Squash and Chorizo Risotto*

*Roast Breast of Chicken*

*Wrapped with Prosciutto and served with Wild Mushroom & Sausage Stuffing and a Tarragon Gravy*

*Traditional Turkey & Honey Baked Ham*

*With Roast Garlic & Sage Stuffing, with a Cranberry Tartlet and Red Currant Jus*

*Pan Seared Fillet of Sea Bass*

*On a Warm Salad of Crispy Potatoes, Chorizo, Fine Green Beans, Sun dried Tomatoes and Black Olive  
(€4 supplement)*

*Oven Roasted Fillet of Atlantic Salmon*

*with Sautéed Kale Leaves, Baby Pea & Crispy Bacon Lardons, Carrot & Vanilla Veloute*

*Slow Roasted Leg of Lamb*

*With Braised Puy Lentils, Broad Beans, Mint, Smoked Bacon, Rosemary & Red Currant Jus  
(€4 supplement)*



*Citrus Crusted Roast Atlantic Cod  
With Leeks, Chorizo, Tomato & Chick Pea Ragout  
Seared Barbary Duck Breast  
With Parsnip Crisps and a Blackcurrant & Cherry Jus  
(€5 supplement)  
Spinach & Ricotta Tortellini  
With Oven Roasted Vegetables, Sun dried Tomatoes, Olives and a Tomato & Basil Sauce  
(All served with a selection of Vegetables and Creamy Mash)*



### ***Desserts***

*Meringue Nest filled with Fresh Fruit & Cream*

*Baileys Irish Cream Cheesecake with a Toffee Caramel Sauce*

*Strawberry Cheesecake with Fresh Cream*

*Warm Apple Pie with Vanilla Bean Ice Cream*

*Dark Chocolate covered Profiteroles filled with Vanilla Cream and Chocolate Sauce*

*Rhubarb Crumble with Vanilla Ice Cream*

*Warm Chocolate Fudge Brownie with Cream & Raspberry Coulis*

*Please select for 3 of the above for your assiette plate*

### ***Evening Reception***

*Evening Buffet of Tea/Coffee, Selection of Sandwiches & cocktail Sausages will be provided @ €5.00 per person*

*Additional options can be added & priced individually which include:*

*Selection of Mini Wraps*

*Chicken Goujons*

*Cocktail Sausages*

*Spiced Potato wedges*

*Fish Goujons*

*Vegetable Spring Rolls*

*Vegetable Samosas*

*Mini sausage rolls*