



Family Occasions, Celebrations & Get Togethers

Minimum Numbers for a Private room - 40 Adults
Menus Cater up to 130 Pax

Party Platters

Menu A

Selection of Freshly made Sandwiches
Cocktail Sausages
Chicken Goujons & Dips
Spicy Wedges
Tea & Coffee

€6.95

Menu B

Selection of Freshly made Sandwiches
Cocktail Sausages
Chicken Goujons & Dips
Vegetable Spring Rolls
Mini Quiche
Spicy Wedges
Tea & Coffee

€10.00

Party Platters – Suitable for Evening Gatherings & Parties

We strongly advise that Menus A & B are not used as a substitute for a full meal



Light Lunch or Evening Tea Menus

Menu C

Soup
Selection of Sandwiches
Tea/Coffee

€9.95

Menu D

Soup
Selection of Sandwiches
Chicken Goujons
Cocktail sausages
Wedges
Tea/Coffee

€13.95

Menu E

Soup
Selection of Sandwiches
Dessert
Tea or Coffee

€13.95

Fork Buffet Menu

Please Choose 2 Main Dishes

Add an additional choice for €2.50 per selection

Chicken a la King served with basmati rice

Beef stroganoff with Pearl Onions, Gherkins in a cream sauce served with Basmati rice

Mildly Spice Chicken Curry with roasted vegetables served with Basmati Rice

Beef & Guinness Casserole served with Basmati Rice

Individual Pots of Traditional Beef Lasagne

Moroccan style Lamb Casserole scented with Cumin served with Cous Cous

Tender Beef Bourguignon in a rich red wine & Herb Sauce

Hot spinach and ricotta Tortellini in a sun dried tomato and coriander dressing

Selection of Cold Meats with Chutneys & Pickled Vegetables

(Selection of Seafood additional €2 per person)

*Our Chef will provide Baby Boiled Potatoes & a selection of 5 Salads
to accompany your dishes*

Selection of Breads & dressings

Vegetarians and Coliacs catered for.

Please choose one of the following:

Fresh Cream Profiteroles with Honeycomb

Ice Cream & A Rich Chocolate Sauce

Or

Warm Apple Crumble served with Vanilla Ice cream & Crème Anglaise

Or

Fresh Fruit Pavlova served with Strawberry Ice cream & Wild Berries

Tea/Coffee

€17.95

Or

€15.50 without a dessert

*If you intend to bring a Celebratory cake we would be happy to cut & serve to your guests with
their Tea & Coffee*

Lunch & Evening Menus

Menu A

Homemade Soup of the day

*Traditional Roast Stuffed Turkey & Ham,
Served with a traditional Turkey Gravy*

Cream filled Profiteroles with a rich Chocolate Sauce

Freshly Brewed Tea & Coffee

€21

Menu B

Cream of Vegetable Soup

*Roast Sirloin of Prime Irish Beef with
Cracked Pepper & Horseradish Crust,*

Warm Apple Crumble served with a Crème Anglaise & Ice cream

Freshly Brewed Tea & Coffee

€23

Menu C

Salad of Baby Cos Leaves with Parmesan Cheese, Croutons & Smoked Chicken Tossed in a Caesar Dressing

OR

Homemade Soup of the Evening

*Traditional Roast Stuffed Turkey & Ham,
Served with a traditional Turkey Gravy*

or

*Baked Salmon Fillet on a Chive Mash,
Pea Puree, Caper & Lime Butter Sauce*

Freshly Brewed Tea & Coffee

€21

Menu D

Chicken & Mushroom Bouchee Scented With Tarragon On A Balsamic Reduction
or

Cream of Vegetable Soup

*Roast Sirloin of Prime Irish Beef with
Cracked Pepper & Horseradish Crust,*

or

*Baked Salmon Fillet on a Chive Mash,
Pea Puree, Caper & Lime Butter Sauce*

Freshly Brewed Tea & Coffee

€23

Menu E

Salad of Baby Cos Leaves with Parmesan Cheese, Croutons & Smoked Chicken Tossed in a Caesar Dressing

OR

Homemade Soup of the Evening

*Traditional Roast Stuffed Turkey & Ham,
Served with a traditional Turkey Gravy*

or

*Baked Salmon Fillet on a Chive Mash,
Pea Puree, Caper & Lime Butter Sauce*

Cream filled Profiteroles with a rich Chocolate Sauce

Or.

Warm Apple Crumble served with a Crème Anglais & Ice cream

Freshly Brewed Tea & Coffee

€23

Menu F

Chicken & Mushroom Bouchee Scented With Tarragon On A Balsamic Reduction

or

Cream of Vegetable Soup

*Roast Sirloin of Prime Irish Beef with
Cracked Pepper & Horseradish Crust,*

or

*Baked Salmon Fillet on a Chive Mash,
Pea Puree, Caper & Lime Butter Sauce*

Warm Apple Crumble served with a Crème Anglais & Ice cream

or

Cream filled Profiteroles with a rich Chocolate Sauce

Freshly Brewed Tea & Coffee

€25

Menu G
Maximum of 60 Guests

Crisp Shredded Duck & Vegetable Spring Roll on a mixed Leaf Salad & Hoisin Dressing

Salad of Baby Cos Leaves with Parmesan Cheese, Croutons & Smoked Chicken Tossed in a Caesar Dressing

Homemade Soup of the Evening

Chilled Watermelon Plate with a Spiced Fruit Compote & Green Apple Sorbet

*Chicken & Mushroom Bouchee Scented With
Tarragon On A Balsamic Reduction*

Thai- Style Spiced Fish Cakes with a Rocket Leaf salad & a saffron & Lemon Dressing

Roast prime sirloin of Irish Beef with a wild mushroom, pearl onion & red wine jus

Pan – Seared Escalope of Salmon & Fillet of Sea bass with Glazed Tiger Prawns in a Lemon & Chive Sauce

Steamed Potato Gnocchi & Spinach Tortellini with Roasted Vegetables, Sundried Tomatoes, Cream & Parmesan

*Traditional Roast Stuffed Turkey & Ham,
Served with a traditional Turkey Gravy*

Pan Roasted Supreme of Chicken with a Chirozo Mousse Stuffing in a parcel of Crepinette

Bailey & Chocolate Cheesecake with Honeycomb Ice-Cream & Butterscotch Sauce

Selection of Ice-cream in a wafer Basket with a Fresh Fruit Coulis

Homemade Fresh Fruit Pavlova With Strawberry Ice-Cream & Wild Berries

Warm Honeyed Apple Crumble with Crème Anglaise & Vanilla Ice-Cream

Fresh Cream Profiteroles with Chocolate Ice-Cream & Chocolate Sauce

Freshly brewed Tea & Coffee

€29


Numbers from 30 to 60 Please choose an Assiette of Miniature Desserts or a choice of 2 of the above


Children's Menu

Basket of Pop Corn Chicken/Sausages & Chips
Jelly & Ice cream to follow
Cordials
€8.50
(Suitable for Children up to 10 years)

Full Children's Menu

Full Children's menu available Up to 10 Years - €13.50
Full menu available Children from Adult Menu 10 – 16 years €15.95

Chilled Fresh Melon with fruit sorbet 

Home-made Soup of the Day 


Garlic Bread with Cheese


Penne Pasta with Chunky Tomato Sauce 

Penne Pasta Bolognaise

Penne Pasta Carbonara

Crispy Chicken Strips with Chips/Mash Potato and Peas/Beans

Fresh Cod in Batter, Chips & Peas 

Omelette with side salad 

Home-made Ground Beef Burger with Cheese & Chips

Jelly & Ice Cream

Banana Split with Chocolate Sauce

Selection of Ice Cream

Fresh Fruit Salad

Knicker Bocker Glory