

Elegant Celebration & Banquets ***Private Dining available for a minimum of 40 Guests***

We have the perfect venue for your special occasion. We will provide one of our elegant private dining rooms ensuring privacy & comfort as a priority for you & your guests.

Our menus are prepared with the finest ingredients & are designed to offer you an exceptional experience. We will add to the ambience with our elegant Candelabra's, floral displays, Chair Covers & Crisp table linen.

Our management team are on hand to co-ordinate every detail of your event to ensure an enjoyable, exquisite & memorable occasion.

Menu A

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

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

€35

Menu B

*Warm Organic Goats Cheese & Chorizo
Tartlet with a Rocket Leaf Salad*

Or

*Oven Roasted Tomato & Basil Soup
with Crushed Pasta*

*Pan Roast Chicken Breast A Confit of Potato
& Fois Gras In A Parcel of Crepinette
Red Wine Jus*

Or

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

*Warm Sticky Toffee Pudding, Clotted Cream,
Vanilla Caramel Sauce*

Or

Assiette – Selection of Miniature chocolate desserts

Freshly Brewed Tea or Coffee

€35

Menu C

Warm Spiced Crab Cakes with Sweet chilli Dressing, Cucumber Raita & Salad of Ice plant

or

Honey Roast Root Vegetable Soup, Garlic Croutons

*Roast Sirloin of Prime Irish Beef with Cracked Pepper & Horseradish Crust,
Roast Potato, Truffle Pudding, Natural Gravy*

Or

*Seared Sea Bass Fillet on a Crab & Shrimp Boxty
With Lemon Balm Pesto*

Assiette of Desserts

Freshly Brewed Tea or Coffee

€39

Menu D

*Terrine of Foie Gras with Grape & Shallot Chutney, Vanilla & Balsamic Reduction,
Toasted Brioche*

Or

Chilled Galia, Cantaloupe & Watermelon plate Mango & Yoghurt Cream Raspberry Reduction

Butternut Squash & Goats cheese Soup

*Canon of Lamb, Vegetable Ratatouille, `
Potato & Goats Cheese Cake, Marsala & Parsley Sauce*

Or

Seared Sea Bass Fillet on a Crab & shrimp Boxty With Lemon Balm Pesto

A Delicate Lemon Curd Tart with Rhubarb Ice-Cream

Or

*Meringue & Strawberry Roulade With Champagne Cream
& A Wild Berry Compote*

€45

Menu E

*Carpaccio of Oak Smoked Salmon & Smoked Salmon Roulade with A Caper Cream
& Red Onion Confit*

Or

Chilled Galia, Cantaloupe & Watermelon plate Mango & Yoghurt Cream Raspberry Reduction

Carrot & Cumin Soup with Lime Crème Fraiche

Passion Fruit & Mango Sorbet with Rhubarb Juice

Fillet of Beef Wellington on a roasted Celeriac Galette, Madeira Sauce

Or

Seared Sea Bass Fillet & Dover Sole on a Crab & shrimp Boxty With Lemon Balm Pesto

*Meringue & Strawberry Roulade With Champagne Cream
& A Wild Berry Compote*

Or

Chef's Assiette of Three Miniature Desserts

Freshly Brewed Tea or Coffee

& Petit Fours

€49