



## *Family Occasions, Celebrations & Get Together's*

### *Private Dinner Room Menus*

Woodstock Boardroom – minimum numbers of 25 adults

Duke of Leinster Suite – Minimum of 40 adults

Edward Suite – minimum of 50 adults

Emily Suite – Minimum of 70 adults

Courtyard – Minimum of 60 adults

Children are in addition to these numbers

Our Courtyard Suite is available for smaller numbers – sharing with other groups

**Our Sales office will be in contact with you 48 hours prior to your event to finalise numbers and your preferred seating time.**

**This will be the minimum numbers charged for. Should there be a delayed start time and your seating time varies from that confirmed a staffing charge of €1 per half hour per person will apply.**

## *Menu A*

Homemade Soup of the Evening

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

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



32 Hr Braised Daube of Beef, Horseradish & Chive Mash, Pearl Barley & Smoked Bacon Ragout

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

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

Warm Tartlet of Goats Cheese & Roasted Vegetables served with a mixed salad & Sundried  
Tomato dressing



Cream filled Profiteroles with a rich Chocolate Sauce

Warm Apple Crumble served with a Crème Anglaise & Ice cream

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



Freshly Brewed Tea & Coffee

3 Course menu & Tea/Coffee €31

## *Menu B*

Homemade Soup of the Evening

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

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

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

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

Pan Roasted Supreme of Chicken with herb Stuffing wrapped in Parma  
Ham served with a red Wine Jus

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

Warm Tartlet of Goats Cheese & Roasted Vegetables with mixed  
Salad & Sundried Tomato dressing



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 or Coffee

€34

## *Children's Menu*

Chicken Goujons/Sausages & Chips

Jelly & Ice cream to follow

Cordials

€9.00

(Suitable for Children up to 10 years)

Full Children's menu available Up to 10 Years - €14.50

### **Full Children's Menu**

Chilled Fresh Melon with fruit sorbet

Home-made Soup of the Day

Garlic Bread with Cheese

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Half Portion of Adults Main Course Options

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

Home-made Ground Beef Burger with Cheese & Chips

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Jelly & Ice Cream

Selection of Ice Cream

Fresh Fruit Salad

Knicker Bocker Glory