



PRIVATE DINING MENU

Starters

Smoked Chicken Salad

with Feta Cheese, Sun Dried Tomato Tartare, & Toasted Almonds,
served with a Roasted Pepper Aioli 3,6,7,8a,10

or

Root Vegetable Soup

with selection of Bread Rolls 1a,6,7,9,11,12

Main Courses

Roasted Turkey & Limerick Ham

Roasted Potatoes, with Sage Stuffing & Cranberry Jus 1a,12

or

Baked Seabass In a Pesto Marinade

Roasted Potato, Sun Dried Tomato and Basil Cream Sauce 4,6,7,12

Served with a Chefs Selection of Vegetables and Potatoes 7,12

Desserts

Milk Chocolate and Irish Cream Liqueur Dome

with a Vanilla Anglaise 1a,3,6,7

Fine Tea Or Gourmet Coffee

with Mince Pies 1a,3,7,8

Allergen Index

1. Gluten*, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soya-beans, 7. Milk, 8. Nuts*, 9. Celery,
10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide and Sulphates, 13. Lupin, 14. Molluscs,
1a. Wheat, 1b. Rye, 1c. Barley, 1d. Oats,
8a. Almond, 8b. Hazelnut, 8c. Walnut, 8d. Cashew, 8e. Pecan, 8f. Brazil, 8g. Pistachio, 8h. Macadamia