



Plated Option

Please Choose One Starter, One Main Course & One Dessert For The Group

*Additional choices can be accommodated with supplemental increases.

Starters

- Cream of Vegetable Soup with Selected Bread Rolls (1a,6,7,9,11)
- Caesar Salad with Bacon Lardons, Croutons and Parmesan Cheese (1a,4,6,7,9,10,12)
- Smoked Irish Salmon Lemon and Lime Crème Fraiche, Rocket, Caper and Red Onion Salad (4,7)

Main Courses

- Baked Chicken Supreme with a Peppercorn, Thyme and Brandy Sauce (6,7,12)
- Irish Salmon Fillet with a Fennel and Dill Sauce (4,6,7,12)
- Ricotta Tortellini, Forest Mushroom, Roasted Garlic, Sunblush Tomato Sauce (1a,3,6,7,12)

The above dishes complemented with Chef's Potatoes and Maple Roasted Root Vegetable

Desserts

- Chocolate Profiteroles served with fresh whipped Cream (1a,3,6,7,8,12)
- Baileys Cheesecakes served with Coffee Anglaise (1a,3,6,7,8,12)

Served with Fine Tea or Gourmet Coffee

***Additional Choices Supplemental Fee:**

Starter: €4.50 per person, Main Course: €6.50 per person, Dessert: €4.50 per person.

€44 per person

Sandwiches Option

Soup & Sandwiches, Tea & Gourmet Coffee

€22 per person

**Selection of Open and Closed Artisan Sandwiches,
Tea & Gourmet Coffee***

€25 per person

***Add Soup of the Day**

To our Selection of Open and Closed Artisan Sandwiches

€30 per person

Buffet Option

Salad Selection of Fresh Tomato, Cucumber, Onion And Peppers
with Caesar, Garlic or House Dressing

3,4,6,7,10

Beef and Guinness Stew

(1b,1c,9,12)

Baked Hake, Leek and Fennel Velouté

(4,7)

Creamed Vegetable Pasta Bake with Sage Stuffing Topping

(1a,3,7)

Boiled Baby Potatoes and Maple Roasted Root Vegetable

(7)

Chef's Selection of Desserts

(1a,3,6,7,8,12)

Served with Fine Tea or Gourmet Coffee

€37.50 per person

We have labelled each of our dishes with a number corresponding to one of the allergens below, should you have any other allergies not listed below, please inform your server and we will strive to create something appropriate and tasty for you.

Please be aware that our kitchen handles gluten and nuts in other menu items, however, we do our best to prevent cross-contamination. Additionally, note that the oil used for frying is also utilized for frying fish.

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