

*the perfect setting for your Special Day
(Prices effective from January 2009 – December 2009)*

DINING WITH A TOUCH OF SPLENDOUR

MENU A

Duet of Melon with a Strawberry Coulis

~ ~ ~ ~

Cream of Seasonal Vegetable Soup

~ ~ ~ ~

Supreme of Corn Fed Chicken; Shallot and Thyme Jus

or

Baked Cod Fillet Pistachio and Oatmeal Crust

Served with a

Selection of Fresh Market Vegetables and Potatoes

~ ~ ~ ~

Sherry Trifle Chantilly

Homemade Pear and Hazelnut Gateau

~ ~ ~ ~

Freshly Brewed Tea/Coffee

€37.50 per person

**Roast Loin of Pork
As an alternative to Chicken - No Extra Charge*

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DINING WITH A TOUCH OF SPLENDOUR

MENU B

*Bacon and Crouton Salad with Toasted Pine Nuts and a Basil
Vinaigrette*

~ ~ ~ ~

Fresh Carrot and Corinader Soup

~ ~ ~ ~

*Roast Stuffed Turkey and Honey Glazed Ham
or*

*Baked Fillet of Salmon; Tarragon Beurre Blanc
Served with a*

Selection of Fresh Market Vegetables and Potatoes

~ ~ ~ ~

*Baileys Cheesecake Chantilly
Fresh Fruit Wafer Basket with Whipped Cream*

~ ~ ~ ~

Freshly Brewed Tea/ Coffee

€40.00 per person

**Escalope of Pork
As an alternative to Turkey - No Extra Charge*

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DINING WITH A TOUCH OF SPLENDOUR

MENU C

*Egg and Anchovy Salad with Mixed Leaves and Indienne
Mayonnaise*

~ ~ ~ ~

Fresh Leek and Potato Soup

~ ~ ~ ~

*Roast Prime Sirloin of Beef served with a rich Red Wine Sauce
or*

*Roast Stuffed Turkey and Honey Glazed Ham
Served with a*

Selection of Fresh Market Vegetables and Potatoes

~ ~ ~ ~

Raspberry and Vanilla Trifle

Warm Apple and Cinnamon Tartlet; Anglaise Sauce

~ ~ ~ ~

Freshly Brewed Tea/Coffee

€40.50 per person

**Roast Half Duckling/ Baked Ham; Herb Stuffing and Orange Sauce
As an alternative to Turkey and Ham - Add €2.50 to Menu Price*

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MENU D

Shrimp and Pineapple Salad; Marie Rose Dressing

~ ~ ~ ~

Roast Plum Tomato and Red Pepper Soup

~ ~ ~ ~

Prime Roast Sirloin of Beef au Jus

or

Baked Fillet of Salmon Stuffed with Prawn Mousse

Served with a

Selection of Fresh Market Vegetables and Potatoes

~ ~ ~ ~

Mixed Berry Crème Patissere Tartlet

Cream Filled Profiteroles with a Chocolate Sauce

~ ~ ~ ~

Freshly Brewed Tea/Coffee

€42.50 per person

**Steamed Fillet of Lemon Sole Bonne Femme*

As an alternative to Baked Salmon - Add €1.50 to Menu Price

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MENU E

Chicken Caesar Salad with Parmesan Shavings

~ ~ ~ ~

Fresh Carrot and Coriander Soup

~ ~ ~ ~

*Roast Athleague Lamb on a Celeriac Mash with Rosemary and
Redcurrent Jus*

or

Baked Dorne of Salmon with a Pesto Crust

Served with a

Selection of Fresh Market Vegetables and Potatoes

~ ~ ~ ~

Pavlova Nest with Crème Chantilly and Seasonal Fruits

Baileys and Chocolate Ice Cream Cake

~ ~ ~ ~

Freshly Brewed Tea/Coffee

€45.00 per person

**Please Note that there is a spring Lamb Surcharge
During April and May - Add €1.50 to Menu Price*

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MENU F

*Pate Maison with Mixed Leaves; Melba Toast and
Cranberry Relish*

~ ~ ~ ~

Cream of Potato and Smoked Bacon Soup

~ ~ ~ ~

*Roast Fillet of Beef on a Grain Mustard Mash au Poivre
or*

*Grilled Fillet of Hake with a Provencale Cream
Served with a
Selection of Fresh Market Vegetables and Potatoes*

~ ~ ~ ~

*Two Tone Chocolate Torte
Lemon Cheesecake with Raspberry Compote*

~ ~ ~ ~

Freshly Brewed Tea/Coffee

€47.50 per person

**Grilled Fillet Steak, Sauce Bordelaise
As an alternative to Fillet of Beef - Add €1.50 to Menu Price*

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MENU G

*Seafood and Spinach Roulade served on Mixed Leaves with Chilli
and Lime Crème Fraiche Dressing*

~ ~ ~ ~

Roast Parsnip and Apple Soup

~ ~ ~ ~

*Medallions of Beef with a Mushroom and Onion Duxelle
or*

*Roasted Monkfish with Mango and Pepper Salsa
Served with a
Selection of Fresh Market Vegetables and Potatoes*

~ ~ ~ ~

*Homemade Italian Tiramisú
Citrus Lemon Tart with Raspberries*

~ ~ ~ ~

Freshly Brewed Tea/Coffee

€50.00 per person

**Grilled Turbot Fillet; Wine and Cream Veloute
As an alternative to Monkfish - No Extra Charge*

**Prime Roast Fillet of Beef en Croute
As an alternative to Medallion of Beef - Add €1.50 to Menu Price*

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MENU H

*Slivers of Smoked Chicken on Dressed Salad Leaves with Apricot
and Mango Chutney*

~ ~ ~ ~

Cream of Mushroom and Tarragon Soup

~ ~ ~ ~

*Roast Stuffed Loin of Athleague Lamb on a Colcannon Mash with
a Rosemary and Mint Jus*

or

Fillet of Seabass with Lemon and Fennel Cream

Served with a

Selection of Fresh Market Vegetables and Potatoes

~ ~ ~ ~

Peach and Malibu Trifle

Pecan Nut and Toffee Ice Cream Cake

~ ~ ~ ~

Freshly Brewed Tea/Coffee

€52.50 per person

**Roast Rack of Lamb on a Potato Cake with Balsamic Jus & Mint Jelly
Instead of Roast Loin of Lamb - Add €2.00 to Menu Price*

**Please Note that there is a Spring Lamb Surcharge
During April and May - Add €1.50 to Menu Price*