



*Your Menu
choices in full...*

Starters

Warm Salad of BBQ Marinated Chicken Slivers
with Fresh Strawberries & a Balsamic Reduction

Warm Tartlette of Cream Cheese,
Chives & Spinach Leafs with a Cranberry Chutney

Salad of Cos Lettuce, Bacon Lardons,
Fresh Parmesan Shavings & Crisp Croutons with Caesar Dressing

Salmon & Smoked Salmon Potato Cakes
with Spring Onions & Coriander on a Sweet Chilli Dressing

Warm Chicken Fillet with Baby Leaf Spinach & Sunblushed Tomatoes
cooked in a Creamy Veloute served in a Light Puff Pastry Case

Watermelon & Galia Melon
with a Raspberry Sorbet, Red Berry Coulis

Confit of Duck on warm Red Cabbage and Light Duck Sauce**

Timbale of White Crab & Cream Cheese
with an Avocado & Lime Scented Mousse, Chive & Lemon Oil**

Assiette of Melon, Parma Ham, Smoked Salmon & Prawns with Seasonal Leaves,
Raspberry & Balsamic Dressing**

**An additional €1.50 per person applies to these starters

Soups

Potato & Spring Onion

Celeriac & Apple

Cream of Roasted Red Pepper

Vegetable Soup

Carrot & Coriander

Roast Tomato, Pimento & Basil

Cream of Pear & Blue Cheese

Cauliflower & Lardons of Bacon

Broccoli & Cheddar

Main Course

Roast Sirloin of Beef,
Red Wine Reduction Enhanced with Rosemary & Garlic

Baked Fillet of Salmon,
Parsley & Chive Herb Crust with a Hollandaise & Basil Pesto

Roast Turkey & Honey Baked Ham,
Garden Herb Stuffing, Rich Cranberry & Redcurrant Jus

Supreme of Chicken with Cream Cheese & Bacon Stuffing
on a Mushroom & Mustard Scented Cream

Medallion of Beef Fillet,
Pink Peppercorn Cream Sauce*

Supreme of Salmon
napped with a Ginger & Baby Leek Cream Sauce

Breast of Chicken
with a Herb Stuffing & a Bacon Wrap, Rich Red Wine Jus

Baked Medallion of Cod
Topped with a Basil Crumb, White Wine & Chervil Sauce

Baked Fillet of Sea Bass, Celeriac Puree & a Tarragon Cream Sauce*

*Supplement of €5pp for this choice

Vegetarian Alternatives

Tartlette of Spinach, Pine Nuts & Goats Cheese,
White Truffle dressing with Roasted Peppers

Oven Baked Flour Tortilla filled with Roasted Peppers,
Avocado, Courgettes, Cheese & a Mango Salsa served with a Crème Fraiche

Wild Mushroom & Pea Risotto
with Fresh Parmesan Shavings & White Truffle Oil

Warm Chick Pea & Semi Sundried Tomato Cake
with a Mixed Leaf Salad and a Chilli Dressing

Fresh Pasta Tortellini with a Tomato & Red Pepper Cream Sauce

Desserts

Assiette of Cavan Crystal Desserts

Warm Rhubarb & Apple Crumble, Vanilla Pod Ice Cream & Vanilla Anglaise

Baileys & Maltesers Cheese Cake with Chocolate Sauce

Almond & Pear Tart on a Medley of Fruit Purees & Fresh Berry

Baked Alaska Topped with Glazed Meringue on a Berry Coulis

Dark Chocolate Mousse with toasted nuts and a caramel sauce

Iced Lemon Meringue Parfait, Raspberry Puree & Fresh Raspberries

Passion Fruit Cheesecake with a Chocolate Wrap Fresh Strawberries & a Mango Puree

Warm Apple & Cinnamon Tart with a Vanilla Ice Cream & a Vanilla Cream Sauce