



SAMPLE GROUP DINNER MENU - I FOR GROUPS OF TWELVE OR MORE

STARTERS

Cream of Vegetable Soup with Homemade Brown Bread

Deep Fried Wedges of Golden Brie with Roast Red Pepper & Tomato Chutney

Warm Clonakilty Black Pudding & Cashel Blue Cheese Salad with Wholegrain Mustard Dressing

Raheen House Caprese Salad with Marinated Beef Tomato, Buffalo Mozzarella, Basil Pesto & Rocket
Lettuce

MAIN COURSES

Grilled 8oz Sirloin Steak Onion Ring, Flat Mushroom & Peppercorn Sauce

Grilled Supreme of Chicken with Parsnip Purée, Prosecco & Mushroom Cream Sauce & a Parsnip
Crisp

Baked Fillet of Hake with Spinach, Prawns, Dill & Saffron Cream Sauce

Spinach & Ricotta Tortellini & Courgette & Aubergine Provençale

Slow Braised Shoulder of Lamb with Mint Sauce & Rosemary Jus

HOMEMADE DESSERTS

Sticky Toffee Pudding with Caramel Sauce

Warm Chocolate Brownie with Chocolate Sauce and Vanilla Ice Cream

Strawberry Pavlova

Cheesecake

Served with Freshly Brewed Tea or Coffee

€ 4 5 PER PERSON

NOTE:

- *This is a sample menu and the options may differ from this and will be agreed on booking.*
- *Specific dietary requirements can be catered to.*
- *The finalised group Menu with dietary/ allergen information will be available on booking.*
- *This price is correct as at the as of the 25/3/25. Our prices are under constant review and price may be updated in the interim.*
- *Dinner is available from 5:00 to 9pm to residents and non-residents seven days a week.*
- *Advance booking is essential for groups.*