



# SAMPLE GROUP DINNER MENU II

## FOR GROUPS OF TWELVE OR MORE

### STARTERS

Homemade Vegetable Soup with Homemade Brown Bread

Trio of Melon with Fruit Coulis & Champagne Sorbet

Warm Smoked Chicken and Mushroom Vol-au-Vents

### MAIN COURSES

Roast Sirloin of Irish Beef with Yorkshire Pudding & Red Wine Jus

Roast stuffed Turkey and Baked Ham with Cranberry Sauce

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

### HOMEMADE DESSERTS

Spinach & Ricotta Tortellini Courgette & Aubergine Provençale

Warm Sticky Toffee Pudding with Caramel Sauce

Duo of Lemon & Strawberry Cheesecake

Strawberry Pavlova

*Served with Freshly Brewed Tea or Coffee*

**€ 4 0 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.*