

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)
- Chilled Melon Assiette with a Strawberry and Mint Salsa
- Smoked Irish Salmon Lemon and Lime Crème Fraiche, Rocket, Capers and Red Onion Salad (4,7)
- Button Mushroom, Red Onion Marmalade and Cheddar Cheese Quiche, Pesto Aioli (1a,3,6,7,12,13)
- Parma Ham, Rocket and Pink Grapefruit Salad with a Honey Mustard Vinaigrette (6,10,1)

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)
- Roasted Irish Pork Loin with a Sage and Apple Jus (12)
- Roasted Fillet of Irish Beef with a Burgundy Jus (*Supplement of €10*) (12)
- Irish Hake Fillet with a Chive and Prawn Bisque Sauce (1a,2,4,6,7,12)
- Forest Mushroom and Scallion Risotto with Shaved Parmesan Cheese (6,7)
- 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

- White Chocolate and Raspberry Mousse with a Chocolate Sauce (1a,3,6,7,8,12)
- Bramley Apple Pie served with Fresh Cream (1a,3,6,7,8,12)
- Chocolate Profiteroles served with fresh whipped Cream (1a,3,6,7,8,12)
- Passionfruit Mousse with a Mango Crème Anglaise (1a,3,6,7,8,12)
- Baileys Cheesecake served with Coffee Anglaise (1a,3,6,7,8,12)

Served with Fine Tea or Gourmet Coffee

***Additional Choices Supplemental Fee:**

Starter: €2.90 per person, Main Course: €6.00 per person, Dessert: €2.90 per person.

€40 per person

Buffet Option

Asian Slaw Salad

(3,6,7,10,12)

The Royal Marine Caesar Salad

(1a,3,4,6,7,9,10,12)

Baked Chicken Breast with Smoked Bacon and Sage Sauce

(6,7,12)

Irish Hake Fillet with Basil, Red Chilli and Lime

(4,6,7,12)

Ricotta Tortellini with a Spinach and Tomato sauce

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

Boiled Baby Potatoes & Maple Roasted Root Vegetable

(7)

Chef 's Selection of Desserts

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

Served with Fine Tea or Gourmet Coffee

€35 per person

Sandwiches Option

Soup & Sandwiches, Tea & Gourmet Coffee

€19.50 per person

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

€23 per person

***Add Soup of the Day**

To our Selection of Open and Closed Artisan Sandwiches

€28 per person

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