

€37.95 PER PERSON FOR UP TO 30 GUESTS

Our Chefs use the best of locally sourced products & wholesome natural ingredients.

STARTERS

SOUP OF THE DAY, Seasonally inspired homemade soup, crispy croutons, and served with brown bread

CHICKEN CEASER SALAD Roasted chicken breast, baby gem lettuce, bacon lardon, crouton, parmesan, Caesar dressing

CHICKEN & MUSHROOM VOL AU VENT Flaky puff pastry bouchée filled with tender chicken, sautéed mushrooms, and creamy white wine sauce

CRISPY PANKO-CRUSTED BRIE Golden-fried Brie Des Ducs, meltingly rich and wrapped in a delicate panko crunch. Served over fresh mixed greens with a drizzle of tangy balsamic glaze and a sweet plum chutney sauce

MAINS

SIRLOIN STEAK (€7.95 SUPPLEMENT) 8oz prime Irish Sirloin Steak mashed potatoes, vegetable parcel, pepper cream sauce

CHICKEN SUPREME Roast breast of chicken, mashed potatoes, vegetable parcel, roast gravy

OVEN BAKED FISH OF THE DAY mashed potatoes, vegetable parcel, white wine cream sauce

THAI YELLOW CURRY (V) A warming, aromatic blend of mixed peppers, onions, carrots, and courgette simmered in creamy coconut milk and fragrant lime. Served with long grain rice and warm naan bread.

DESSERTS

WARM APPLE CRUMBLE Spiced apples under a golden oat crumble, served with vanilla cream sauce and a scoop of creamy vanilla ice cream.

CHOCOLATE BROWNIE Belgian chocolate brownie is served warm with vanilla ice cream and a chocolate sauce

FOREST FRUIT PAVLOVA Crisp-on-the-outside, soft-on-the-inside Italian meringue crowned with fluffy crème Chantilly and mixed berry compote

SEASONAL CHEESECAKE Our carefully selected cheesecake of the day
(Ask your server for today's flavour)