



## *A LA CARTE BANQUETING MENUS 2009*

### *Starters*

*Duo of Ogen and Cantaloupe Melon with Raspberry Sorbet,  
Ginger and Vanilla Syrup  
€13.25*

*Warm Puff Pastry Case filled with Chicken, Button Mushroom & Spring Onions  
bound in White Wine Cream  
€12.50*

*Classic Caesar Salad with Cos Lettuce tossed with Caesar Dressing, Parmesan, Bacon  
Bits & Croutons  
Garnished with Cherry Tomato & Paprika  
€13.50*

*Plum Tomato and Buffalo Mozzarella Cheese Salad with Balsamic & Sherry Glaze  
€13.50*

*Warm Salad of Goats Cheese on Tomato Crostini with Mesculin Leaves & Basil Pesto  
€13.75*

*Smoked Breast of Barbary Duck served on mixed Dressed Leaves with Red Onion and  
Cumin Marmalade  
€15.50*

*Oak Smoked Irish Salmon on Homemade Wheaten Bread with Baby Leaf Salad,  
Capers, Lemon & Red Onion Chutney  
€15.50*

*Tian of Fresh and Smoked Salmon topped with Lemon and Chive Crème Fraiche &  
Salmon Roe*

€16.00

### ***Soups***

*Cream of Leek & Potato finished with Spring Onion*

*Roasted Root Vegetable & Garlic*

*Cream of Carrot & Parsnip flavoured with Ginger*

*Sun dried Tomato & Fresh Basil*

*Cream of Wild Mushroom & Tarragon*

*Puree of White Onion, Asparagus & Thyme*

*Chef's Rustic Minestrone with Garlic Croutons*

*Consommé of Beef with Brunoise of Honey Roast Vegetable*

*All Soups €6.25*

### ***Sorbets***

*Champagne with Ginger Syrup*

*Lemon & Lime With Orange Zest*

*Strawberry & Basil*

*Mango with Malibu Syrup*

*All Sorbets €4.75*

## *Main Courses*

*Herb Crusted Roast Fillet of Atlantic Salmon*  
*Served on Sun dried Tomato Mash Potato, with Lemon Beurre Blanc*  
€30.50

*Pan-Fried Breast of Corn-fed Chicken*  
*Stuffed with Spinach & Pine Nut Mousse with Fondant Potato, Wild Mushroom Jus & Tomato*  
*Concasse*  
€30.50

*Roast Sirloin of Irish Beef*  
*Carved on a Spring Onion Mash with Chasseur Sauce & Yorkshire Pudding*  
€32.00

*Pan-Fried Fillet of Sea bass*  
*On Sun dried Tomato & Oregano Crushed Baby Potato with Asparagus & Basil Cream*  
€32.50

*Grilled Fillet of Monkfish*  
*Wrapped in Parma Ham resting on Braised Savoy Cabbage, Red Pepper and Roast Tomato Coulis*  
€33.00

*Thyme Scented Soft Crumbled Rack of Lamb*  
*Served with Gratin Potato, Roast Shallots & a Honey and Rosemary Jus*  
€36.00

*Char grilled 10oz Prime Irish Sirloin Steak*  
*With Grilled Field Mushrooms, Beef Tomato & Trio of Peppercorn Cream Sauce*  
€37.00

*8oz Prime Irish Fillet Steak*  
*Accompanied by Pan-fried Wild Mushrooms, Chateaux Potatoes, Roast Cherry Tomato & Red Wine*  
*Jus*  
€38.00

## *Desserts*

*Lemon Meringue Pie*  
*With Vanilla Cream & Raspberry Coulis*  
€9.80

*Rich Chocolate Tart*  
*Topped with Chocolate Glaze & served with Caramel Sauce*  
€10.00

*Homemade Baked Blueberry Cheesecake*  
*With Sauce Anglaise & Mixed Berry Compote*  
€10.80

*Cream Filled Chocolate Profiteroles*  
*With Chocolate Sauce & Raspberry Ripple Ice Cream*  
€9.80

*Apple & Berry Crumble*  
*Served with Vanilla pod Ice Cream*  
€10.80

*Homemade Sticky Toffee Pudding*  
*With a Butterscotch Sauce & Caramel Ice Cream*  
€11.50

*Assiette Gourmand with a Picasso of Fruit Coulis*  
*Chefs choice or choose 3 of the following*  
*(Strawberry Cheesecake, Chocolate Mouse, Banoffi Pie, Fruit Tartlet, French Apple Tart, Chocolate Profiteroles, Baileys Cheesecake*  
€11.80

*Assorted Cheese Plate*  
*With a selection of Savoury Crackers*  
€15.50

*Tea & Coffee €3.50*

*Tea, Coffee & After Dinner Mints €4.00*

*Tea, Coffee & Petit Fours €4.50*