



Gala Dinner

Menu Options from €55.00 per person

Starter Options (Please choose 1)

Heritage Caesar Salad

Romaine Lettuce, Crisp Bacon Bits, Creamy Caesar Dressing, Garlic Herbed Croutons and covered in Parmesan Cheese

Chicken and Wild Mushroom Bouchée

In a Rich Veloute Sauce, Tarragon and accompanied by a fluffy puff pastry

Warm St Tola Goats Cheese Salad

Cos Lettuce, Mixed Peppers, Courgettes & Olive Oil Dressing

Clonakilty Black Pudding

Stuffed with Blue Cheese, Apple Compote and a Raspberry Dressing

Cashel Blue Cheese and Poached Pear

Mixed Leave Salad with a Beetroot Puree and Toasted Pine Nuts

Middle Course (Please choose 1)

Soup

Leek and Potato Soup with a Parmesan Crouton

Cream of Vegetable Soup with Chive Cream

Roast Carrot and Parsnip Soup with Apple Cream

Wild Mushroom and Bell Red Pepper with a Garlic Pastry Straw

Sweet Potato and Red Pepper Soup with a Chilli Crème Fraiche

Roasted Butternut Squash Soup Drizzled with White Truffle Oil

Tomato and Basil Soup with an Oregano Cream



Main Course Options (Please choose 2)

Grilled Fillet of 28 Day Aged Beef

Rich Madeira Jus
(supplement of €7.00)

Slow Roast Rack of Pork

Cider and Pink Peppercorn Cream

Pan - Fried Supreme of Chicken Wrapped in Parma Ham

Stuffed with Bacon & Blue Cheese

Roast Sirloin of Beef

Shallot & Port Sauce

Grilled Fillet of Hake

Lemon & Herb Butter

Baked Fillet of Salmon with Parmesan Herb Crust

Baby Spinach and Saffron Cream

Steamed Fillet of Sea Trout

Tomato and Fennel Butter

All main courses will be served with seasonal vegetables and potatoes

Desserts (Please choose 1)

Warm Sticky Toffee Pudding covered in Rich Butterscotch Sauce

Warm Apple Pie

Warm Rich Chocolate Brownie

Meringue Nest filled with Mixed Berries and Crème Chantilly

Trio of White, Milk and Dark Chocolate Terrine

Pear and Almond Tart

Baked Vanilla Cheesecake

Chocolate and Caramel Torte

Crème Brulée with Vanilla Pods

Served with Freshly Brewed Tea and Coffee

THE
HERITAGE

