



Corporate Plated Menus

One Course € 29 pp (*Main Course with Tea & Coffee*)

Two Course € 35.00 pp

Three Course € 39.00 pp

Starters

Soup Of the Day

Served with Selection of Breads (2,4,10)

Heritage Chicken Caesar Salad

*With Aged Parmesan Cheese, Gluten Free Croutons, Crispy Bacon and a Caesar Dressing
(2,5,6,9,10)*

Oak Smoked Wild Atlantic Salmon Salad

with Lemon Dressing topped with Seasonal Leaves (2,4,9)

Main Course

6hrs Braised Irish Beef Daube

On Creamed mashed potato, Roast Carrots red wine jus (2,4,12,)

Roast Breast of Free-Range Breast of Irish Chicken

Roast Pommies, Carrot Puree, Tarragon Essence (2,4,6,12)

Roast Fillet of Hake

Creamed Mash Potato, Tender stem Broccoli with a Lemon velouté (2,4,9,)

Wild Mushroom Gnocchi

With Spinach and Aged Parmesan Cheese Cream (2,4,6,10)

Dessert

White Chocolate & Raspberry Cheesecake

Chantilly Cream, Raspberry Gel (2,4,6,10wheat)

Warm Sticky Toffee Pudding

With Rich Butterscotch Sauce, (2,4,6,10wheat)

Seasonal Berry Pavlova, Crème Anglaise (2,6,12)

Coffee and Tea



Please be aware that as our menu is dictated by seasonality and availability some menu items & ingredients could be subject to change.

Please note:

The above menus are available for a minimum of 15 people

Prices are based on the selections made, if you require a choice on any of your courses the below supplements apply.

€5.00 per starter, or dessert per person

Vegetarian selection menu available

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Let us know if you have any allergens,

1 Peanuts	2 Dairy	3 shellfish	4 Sulphites	5 Nuts
6 Eggs	7 Soy	8 Sesame	9 Fish	10 Gluten
11 Mustard	12 Celery	13 Molluscs	14 Lupin	