



Gala Dinner

Plated Dinner Menus

Dinner menu includes one starter, one soup or sorbet, choice of two main courses, one dessert, tea & coffee

Starters

(Please choose one)

Chicken & Wild Mushroom Bouchee
Creamy tarragon sauce (2,4,6,10wheat,12)

Oak Smoked Atlantic Salmon
Blend of Fine Spices, with Wild Rocket & Crème Fraîche,(2,4,9,)

The Ardsallagh Salad (Vegetarian)
Seasonal Salad Leaves, Feta Cheese, Pickled Red Onion, Salted Beetroot, Caramelised Walnuts, Mustard Vinaigrette (2,4,5,11,)

Duck Liver Parfait
Orange & Frisée Salad & Toasted Brioche (2,4,6,10wheat)

Grilled Chicken Caesar Salad
Baby Gem, Caesar Dressing, Parmesan Cheese, Garlic Croutons (2,4,6,9,10wheat)

Soup Course

(Please choose one)

Cream of Snow Pea Scented with Mint (2,12)

Cream of Forest Mushrooms Scented with Madeira (2,12)

Cream of Celeriac with Truffle (2,12)

Cream of Sweet Potato Chive Oil (2,12)

Leek & Potato Parsley Croutons (2,12)



Sorbet Course

(Please choose one)

Mango
Apple
Red Berry
Champagne

Main Course

Grilled Prime Fillet of Irish Beef
Pommes Gratin, green peppercorn & cognac cream (2,4,12,)

€12.00 Supplement

12hrs Braised Irish Beef Short Rib
Roast Pommes, Carrot Puree, Merlot Jus (2,4,6,12)

Traditional Roast Stuffed Turkey and Ham
With rich giblet gravy and cranberry sauce (2,4,6,10Wheat, 12)

Roast Breast of Free-Range Breast of Irish Chicken
Roast Pommes, Celeriac Puree, Tarragon Essence (2,4,6,12)

Crispy Confit of West Cork Duck Leg
Pomme Gratin, Port & Blackcurrant Jus (2,4,6,12)

Baked Atlantic Salmon,
Roast pommes, Chive Velouté (2,4,9,12)

Roast Fillet of Hake
Roast Pomme, Citrus Beurre Blanc Sauce (2,4,9,12)

Wild Mushroom and Green Asparagus Risotto
(Vegetarian) (6, 12)

All Main Course Are Served with Seasonal Vegetables (2)



Desserts

(Please choose one)

Baked Apple Crumble
With Vanilla Anglaise (2,4,6,10wheat)

Classic Lemon Tartlet,
Raspberry Coulis (2,4,6,10wheat)

Warm Sticky Toffee Pudding
With Rich Butterscotch Sauce (2,4,6,10wheat)

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

Dark Chocolate Tart, Sea-Salt & Caramel Ice-Cream (2,4,6,10wheat)

Served with Freshly Brewed Tea & Coffee

From €69.00 per person (1 starter, 2 mains, 1 dessert, tea/coffee)

Please note:

The above menus are available for a minimum of 60 people

Prices are based on the selections made, if you want to add an additional choice on any of your courses the below supplements apply.

€6.00 per starter, soup, or dessert per person

Vegetarian selection menu available

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

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	