

Banqueting Menu

Menu One - €21.00 per person

Starter

Homemade Cream of Vegetable Soup

Served with Freshly Baked Bread

(1,7,9)

Main Course

Roast Farmyard Turkey and Baked Honey Glazed Ham

Served with Sage & Onion Stuffing, Rich Roast Gravy & Cranberry Jus

(1,6,7,9,12)

Served with a Selection of Vegetables & Potatoes

(7)

Dessert

Traditional Baked Apple Pie

Served with Fresh whipped Cream

(1,3,7)

Refreshments

Freshly Brewed Tea / Coffee

Banqueting Menu

Menu Two - €23.00 per person

Starter

Homemade Cream of Vegetable Soup

Served with Freshly Baked Bread

(1,7,9)

Main Course

Roast Farmyard Turkey and Baked Honey Glazed Ham

Served with Sage & Onion Stuffing, Rich Roast Gravy & Cranberry Jus

(1,6,7,9,12)

OR

Irish Atlantic Salmon

Served with Citrus Beurre Blanc

(4,7,9,12)

Served with a Selection of Vegetables & Potatoes

(7)

Add Beef for an additional €2.00

Dessert

Traditional Baked Apple Pie

Served with Fresh whipped Cream

(1,3,7)

Refreshments

Freshly Brewed Tea / Coffee

Banqueting Menu

Menu Three - €25.00 per person

Starter

Homemade Cream of Vegetable Soup

Served with Freshly Baked Bread (1,7,9)

OR

Chicken & Mushroom Vol Au Vent

In A Crisp Puff Pastry Case (1,3,7,9,12)

Main Course

Roast Farmyard Turkey and Baked Honey Glazed Ham

Served with Sage & Onion Stuffing, Rich Roast Gravy & Cranberry Jus (1,6,7,9,12)

OR

Irish Atlantic Salmon

Served with Citrus Beurre Blanc (4,7,9,12)

Served with a Selection of Vegetables & Potatoes

(7)

Add Beef for an additional €2.00

Dessert

Traditional Baked Apple Pie

Served with Fresh whipped Cream (1,3,7)

OR

Chocolate Covered Profiteroles

Filled with Chantilly Cream (1,3,7)

Refreshments

Freshly Brewed Tea / Coffee