



Sample Celebration Lunch – Dinner

Starters

Homemade Soup of the Day

(Roast Carrot & Coriander, Creamy Leek & Potato, Tomato & Basil)
Fresh baked Breads (1, 3, 4, 5, 6)

Traditional Caesar Salad

Crispy Bacon, Herb Crouton, Parmesan Cheese (1, 2, 3, 4)

Greek Style Salad

Tossed baby Leaf with Feta Cheese, Sun Blushed Tomato & Black Olives (3, 4)

Homemade Duck Liver Pate

Toasted Sourdough, Apple Chutney (1, 2, 6, 12)

Ham Hock & Chicken Terrine

Plum Jam, Walnut Crisp (1, 4, 6)

Trio of Melon

Watermelon, Cantaloupe and Ogen Melon, Champagne Sorbet

Oak Smoked Salmon

Peppery Rocket, Crispy Capers, Lemon Dressing (2, 4, 7)

Main Course

Roast Sirloin of Irish Beef

Yorkshire Pudding, Red Wine Gravy (2, 3, 4, 5)

Glazed Loin of Pork Tenderloin

Champ Potato, Dry Cider Cream (3, 4)

Slow Cooked Turkey Breast and Local Ham

Herb Stuffing, Thyme Gravy, Cranberry Sauce (1, 3, 4, 6)

Grain-Fed Breast of Chicken

Crispy Bacon, Brandy Peppercorn Sauce (3, 4)

Roast Supreme of Irish Chicken

Wild Mushroom and French Tarragon Cream (3, 4)

Baked Darne of Killybegs Salmon,

Buttered Spinach & Samphire, Citrus Sabayon (3, 4, 7)

North Atlantic Hake

Tuscan Vegetable Stew, Fresh Basil Cream, (3, 4, 6, 7)

All Main Courses served with Fresh Market Vegetables & Potatoes



Desserts

Assiette of Mini Glasshouse Desserts

(Pick 2 Items plus 1 Ice-cream - Vanilla, Chocolate or Strawberry)

Mini chocolate Tart, Belgian Brownie, Petit Apple Crumble,
Strawberry or Mango Cheesecake, Layered Entremet, Tangy Orange Torte (1, 2, 3, 4, 6)

..... OR.....

A Selection of Soft Scoop Ice Cream

Fruit Coulis (1, 3, 4, 6)

And choose two from the following desserts

Cox Apple and Pear Crumble Tart

Crème Anglaise, Soft Scoop Ice-cream (1, 2, 3, 4, 6)

Dark Belgian Chocolate Brownie

Rich Chocolate Sauce, Dairy Cream (1, 2, 3, 4, 6)

Layered Entremet Gateaux

Mango & White Chocolate Layered with Vanilla Sponge (1, 2, 3, 4, 6)

Tangy Individual Citrus Tart

Crispy Meringue Topping, Raspberry Sorbet (1, 2, 3, 4)

Homemade Cheesecakes (Mango or Raspberry)

With Soft Whipped Cream (1, 2, 3, 6)

Freshly Brewed Tea/Coffee

Pricing: Lunch

Lunch served between 1pm-3pm Swan Suite or Kitchen Restaurant

Choice 3 items per course for groups under 50 people

Choice of 2 items per course for groups over 50 people

Full Lunch €25.00pp

2 Course €22.00pp

Main Course only €16.00pp

All price include Freshly Brewed Tea/Coffee

Pricing: Dinner

Dinner served between 6pm-9.30pm Swan Suite or Kitchen Restaurant

Choice 3 items per course for groups under 50 people

Choice of 2 items per course for groups over 50 people

Full Dinner €30.00pp

2 Course €27.00pp

Main Course only €20.00pp

All price include Freshly Brewed Tea/Coffee

Allergens

1.Gluten 2.Egg 3.Dairy 4.Soybeans 5.Celery 6. Nuts 7.Fish 8.Peanuts

9.Crustaceans 10.Molluscs 11.Sulphite Dioxide 12 Mustard 13.Sesame 14.Lupin