

ORANGE PACKAGE

Starters

*Duo of Galia & Watermelon
With Wild Berry Compote, Strawberry and Mint Salad*

*Ragout of Chicken & Forest Mushroom Tarragon
Served in Flaky Pastry with Chardonnay Cream*

*Baby Gem Caesar Salad
With Shaved Parmesan, Crisp Bacon Crumble, Pesto Crute & Caesar Dressing*

Soup

*Leek and Potato, Cream of Vegetable
Tomato and Basil, Vegetable Consommé*

Sorbet

*Citrus, Passion Fruit, Champagne, Lemon & Lime
Gin and Bitter Lemon*

Main

*Traditional Roast Turkey & Sugar Glazed Ham
Served with Sage Stuffing and Cranberry Compote with Red Wine Jus*

*Supreme of Irish Chicken
Stuffed with Buttered Leeks, Sun Dried Tomato & Melting Mozzarella with Purple Onion Cream*

*Poached Fillet of Salmon
With Basil Potato and Champagne and Chive Veloute*

All main course dishes are served with a selection of fresh market vegetables and potatoes

Dessert

*Assiette of Homemade Treats
With Chantilly Cream*

Tea/coffee and Petit Fours

Wine List

*White: Caliterra Sauvignon Blanc
Domaine Perrier Chardonnay
Alfredo Roca Chardonnay*

*Red: Caliterra Cabernet Sauvignon
Domaine Perrier Merlot
Alfredo Roca Sangiovese*

PURPLE PACKAGE

Starter

*Classic Springs Prawn Cocktail
With Marie Rose, Smoked Paprika & Plum Tomato Dressing*

*Irish Oak Smoked Salmon
With Purple Onion Tomato Salsa, Lemon Oil & Crisp Capers*

*Ragout of Chicken & Forest Mushroom Tarragon
Served in Flaky Pastry with Chardonnay Cream*

Soup

*Leek and Potato, Carrot and Coriander, Cream of Vegetable
Tomato and Basil, Sweet Peas and Ham, Vegetable Consommé
Mushroom and Tarragon, Butternut Squash*

Sorbet

*Citrus, Passion Fruit, Champagne, Lemon & Lime
Gin and Bitter Lemon*

Main

*House Aged Sirloin Steak
With Crispy Onions & Bourbon Peppercorn Jus*

*Pan Seared Duck Breast
With Thyme Roasted Parsnips, Redcurrant Jelly & Port Reduction*

*Poached Fillet of Salmon
With Basil Potato and Champagne and Chive Veloutte*

All main course dishes are served with a selection of fresh market vegetables and potatoes

Dessert

*Assiette of Homemade Treats
With Chantilly Cream*

Tea / coffee and Petit Fours

Wine List

*White: Paulita Sauvignon Blanc
Fox Mountain Chardonnay
Julio Bouchon Sauvignon Blanc*

*Red: Paulita Cabernet
Fox Mountain Merlot
Julio Bouchon Merlot*

GOLD PACKAGE

Starters

*Tian of Fresh Water Prawn & Soft Shell Crab
With Citrus Crème Fraiche, Coriander & Balsamic Reduction*

*Terrine of Wild Boar
With Apple Raisin Relish & Toasted Ciabatta*

*Warm Tartlet of Goats Cheese
With Sweet Peppers, Toasted Walnuts, Beetroot & Lime Béarnaise*

Soup

*Leek and Potato, Carrot and Coriander, Cream of Vegetable
Tomato and Basil, Sweet Peas and Ham, Vegetable Consommé
Mushroom and Tarragon, Butternut Squash*

Sorbet

*Citrus, Passion Fruit, Champagne, Lemon & Lime
Gin and Bitter Lemon*

Main

*House Aged Fillet of Beef
with Coriander Mash, Sauce Béarnaise & Shiraz Reduction*

*Rack of Westmeath Lamb
With Flat Leaf & Sea salt Crust, Rosemary & Redberry Essence*

*Herb Roasted Seabass Fillet
With Buttered Leeks, Champagne & Chive Veloute*

*Pan Seared Duck Breast
With Thyme Roasted Parsnips, Redcurrant Jelly & Port Reduction*

All main course dishes are served with a selection of fresh market vegetables and potatoes

Dessert

*Assiette of Homemade Treats
With Chantilly Cream*

Tea / coffee and Petit Fours

Wine List

*White: Julio Bouchon Sauvignon Blanc
Gougenenheim Torrentes
Four Sisters Chardonnay*

*Red: Julio Bouchon Merlot
Gougenenheim Malbec
Four Sisters Shiraz*