



Banqueting Menu

Menu 1

£24.95

Chef's freshly prepared cream of vegetable soup
served with crunchy herb croutons
and a freshly baked bread roll

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Pan fried supreme of stuffed chicken
with a savoury apricot, smoked bacon
and a rich tarragon jus

Chef's panache of buttered market fresh vegetables,
traditional champ and Chateau potatoes

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Fresh fruit pavlova
topped with fresh seasonal berries, fresh cream
and served with a fruit Coulis

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Tea/ Coffee & mints

Menu 2

£24.95

Chilled Honeydew melon
served with an exotic fruit compote and fresh mango
coulis

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Traditional slow roasted stuffed turkey and ham
Served with a savoury stuffing, chipolatas,
roast gravy and cranberry sauce

Chef's panache of buttered market fresh vegetables,
traditional champ and Chateau potatoes

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Profiteroles filled with fresh cream
and served with a rich, warm milk chocolate sauce

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Tea/ Coffee & mints

Menu 3

£26.95

Smoked chicken salad
Strips of lightly smoked chicken fillet
served with crisp mixed leaves and Applewood cheese
Drizzled with a light grape and pine nut dressing

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Roast Sirloin of succulent prime, dry-aged Irish beef
accompanied by Yorkshire pudding and a shallot & merlot sauce

Chef's panache of buttered market fresh vegetables,
traditional champ and Chateau potatoes

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Warm individual apple crumble
Served with fresh cream and a warm egg custard
or vanilla ice cream

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Tea/ Coffee & mints