

QUEENS PACKAGE

Complimentary room hire and use of sparkling top table backdrop

Your choice of chair covers and bows from our selection

Choice of starter, soup, main course, dessert, tea & coffee

Glass of Wine and top up for top table

Jugs of Cordial of choice for top table

4 bottles of Wine per table of 10

Champagne for Toast

Please choose one from each course

Warm mushroom, sun-blushed tomato & cheddar cheese tartlet
served with a sweet red onion marmalade

A fan of chilled Galia melons
served with a seasonal berry compote and fresh mango coulis

Smoked Chicken Caesar salad
with Irish smoked salmon, Cos lettuce, parmesan, croutons and lardoons
tossed together with a Caesar dressing

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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

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

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

*A selection of buttered market fresh vegetables,
traditional champ and Chateau potatoes*

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Fresh fruit pavlova
topped with fresh seasonal berries, fresh cream & served with a fruit coulis

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

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Tea/ Coffee & mints

£36.00 per person**

**£1.50 pp supplement for beef dish*

***minimum numbers apply*