

STRANMILLIS PACKAGE

Complimentary room hire and use of sparkling top table backdrop

Your choice of chair covers and bows from our selection

Glass of Wine and top up for top table

Jugs of Cordial of choice for top table

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

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

£29.00 per person**

**£1.50 pp supplement for beef dish*

***minimum numbers apply*