



### **Sample Occasion Menu**

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#### **Starter Menu**

Homemade Cream of Vegetable Soup served with Fresh Bread Rolls

(1,3,6,7,9)

Chicken & Mushroom Vol au Vent dressed with Rocket

(1,6,7,9,12)

Caesar Style Salad with smoked Bacon & Parmesan Shavings

(1,3,6,7,9,10,12)

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#### **Main Course Menu**

Roast Rib of Beef served with Yorkshire Pudding & Chasseur Gravy

(1,3,6,7,9,12)

Butter Basted Supreme of Chicken with Mushroom Sauce

(7,9,12)

Baked Fillet of Hake, Lemon Zest & Parsley Crust, White wine & Dill Cream

(1,4,7,9,12)

#### **Melange of Vegetables and Potatoes**

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#### **Wooden Pestle Assiette of Desserts**

(1,3,6,7)

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#### **Freshly Brewed Tea/Coffee**

2 Course €32.00 per person

3 Course €38.00 per person

#### **All our Beef Products are Irish.**

The numbers below list the allergens that are contained in dishes above. 1-Cereals Containing Gluten (1a Wheat, 1b Rye, 1c Barley, 1d Oats) 2- Crustaceans 3-Egg 4-Fish 5 – Peanuts 6- Soybeans 7-Milk (including lactose) 8-Nuts (8a almond, 8b hazelnuts, 8c walnuts, 8d cashew, 8e pecan, 8f Brazil, 8g pistachio, 8h macadamia/Queensland) 9-Celery 10-Mustard 11-Sesame Seeds 12-Sulphur Dioxide 13-Lupin 14-Molluscs