



SAMPLE CELEBRATION MENU

Chef's Homemade Soup of the Day

Served with Homemade Brown Bread
(MK,CY,WH,SP)

Warm Pastry Bouchee with Savoury Breast of Chicken

With a White Wine cream sauce
(MK,CY,MD,WH,SP)

Traditional Shrimp Cocktail

With Crisp Lettuce, fresh Lemon and Marie Rose dressing
(CY,MD,CS)

Golden fried Brie

With Red Onion Confit, Crisp Rocket and Balsamic Syrup
(EG, MK, WH, SP)

Roast Sirloin of Irish Beef

Carefully roasted Premium Irish Beef served with Yorkshire pudding, Horseradish sauce and roast Jus
(EG,CY,MD,WH,SP)

Oven Baked Fillet of Cod

Fresh fillet of Cod with herb crumb topping and finished off with a Dill and White wine Cream
(WH,MK,CY,FH,SP)

Herb Stuffed Supreme of Chicken

With a Herb stuffing and a White wine Mushroom Cream
(WH,MK,CY,SP)

Porcini Mushroom Ravioli

With a Tomato and Basil sauce and Fresh Parmesan Shavings
(EG,MK,CY,SP)

Diamond Coast Platter

Chocolate Fudge cake, Strawberry cheese cake, Vanilla ice cream in a Chocolate wafer Basket,
Fresh Cream and Fruit Coulis
(TN,MK,MD,WH,SP)

Freshly Brewed Tea or Coffee

PN = Peanuts **EG** = Eggs **MS** = Molluscs **TN** = Tree Nuts **MK** = Milk **CY** = Celery **SE** = Sesame **SY** = Soya **MD** = Mustard
WH = Wheat **FH** = Fish **SP** = Sulphites **LP** = Lupin **CS** = Crustaceans

Kids Menu

Vegetable Soup

Chicken Goujons and Chips

(contains allergen 6/7/8/9/12/14)

Sausages and Chips

(contains allergen 6/8/9/12/13)

Spaghetti with Tomato and Cheese

(contains allergen 6/7/14)

1/2 Roast beef with Potatoes and Vegetables

(see server for allergens)

1/2 Roast Cod with Potatoes and Vegetables

(see server for allergens)

Desserts

Selection of Ice Cream

(contains allergen 7/11)

Kids Chocolate Profiteroles

(contains allergen 4/5/6/7/11)

Cheesecake of the Day

(contains allergen 6/7/11)

Jelly and Ice Cream

Kids

€11.95