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***Sit Down Dinner Menu 2019***

***100-180 Guests - €54pp plus VAT***

***50-99 Guests - €59pp plus VAT***

***Up to 40 Guests - €68 plus VAT***

***Starter Selection – Please Choose 1***

Horseradish prawns wrapped in cured courgette, lemon & beetroot puree with dill crème fraiche

 Smoked salmon with pickled vegetables and brown bread

Tian of Crab bound with creme fraiche

Sea salt cured salmon with black caviar and goats bridge trout caviar, pea shoots and pickles

The falafel platter with hummus, tapenade, falalfel balls, tzatziki and salsa (V)

Crab tian with avocado, black caviar and mango

Watermelon with Roquefort cheese, sour cream and beetroot puree

Tian of Oak Smoked Chicken and couscous with crème Fraiche

Chilled Terry Butterly Salmon with jumbo prawns, caviar, dill crème fraiche

Red Wine & Whiskey Poached Pear, Blue Cheese & walnut salad, honey & mustard dressing (V)

***Main Course Selection – please choose 1 plus 1 silent fish and 1 silent vegetarian dish***

Fillet of beef with fondant, beetroot and slow roasted duck fat carrots

Mozzarella stuffed chicken with sundried tomato, garlic, herb served on bed of gnocchi tossed in

tomato sauce and roosted vegetables

Rack of Wicklow lamb with Dijon crust, fondant potato, baby carrots & asparagus, raspberry jus

Pan seared chicken supreme with champ mash, broccoli and cherry tomato & mustard grain

cream

Spring lamb with fondant and slow roasted spring vegetables and roast garlic cream

Hake with fondant potato, lemon butter, seasonal asparagus & baby carrot

Chorizo crusted hake with Cajun baby roast potatoes, wilted spinach, lemon & chive crème fraiche

Chili coconut encrusted seabass with Asian greens and lemon scented rice

Three Grain and feta cheese vegetable burger with a roast pepper coulis and steamed greens (V)

Spiced vegetables skewers with a fresh herb tabbouleh salad and yoghurt dip with salsa (V)

Blue Cheese Portobello Mushroom with cranberry glaze, baby leaf salad (V)

Fresh gnocchi, roasted aburgine, courgette, spinach, rocket and cherry tomatoes in a rich Italian sauce (V)

***Dessert Selection – please choose 1- Tea/Coffee***

Vanilla Cheesecake, caramelised banana, toffee sauce

Spiced pear tart tatin, ice-cream

White Chocolate & Cardamom Mousse with Pink Grapefruit

Vanilla Bean Panna Cotta with Forest Fruit Compote

Lemon mousse with fresh blackberries and lemon tuille

Baked Mars bar cheesecake

Chocolate torte with raspberry, pistachio & pomegranate served with Chantilly cream