

## STARTERS

Duo of Galia and Cantaloupe Melon with a scoop of Lemon Ice

Crisp Caesar Salad with dressed Romaine Lettuce, Crisp Bacon, Garlic Croutons and Parmesan Shavings (€1.50 supplement for Chicken Caesar salad)

Chicken and Wild Mushroom in a Crispy Puff Pastry with a Creamy Chardonnay Sauce

Warm Smoked Chicken and salted Pistachio Nut Salad with Semi Sundried Tomato and Raspberry Vinaigrette

Baked Buffalo Mozzarella and Tomato Stack with Focaccia Toast, Balsamic Dressing

### Supplements apply to below:

Confit Silver hill Duck Leg served with Braised Red Cabbage with a rich Honey and Thyme Jus

Duo of Fresh Salmon and Smoked Salmon Roulade served with Garlic Toast and a Baby Caper Salsa and Horseradish Cream.

Baked lightly Smoked Chicken Breast Tartlet bound with a Herb and White Wine Sauce With Seasonal Leaves

Carpaccio of Angus Beef Fillet with Crispy Deep-Fried Shallots and Grape Seed Oil Vinaigrette  
Tian of Boston Shrimps & Crabmeat bound with Yogurt, Fresh Coriander, and Guacamole

Warm Goat's Cheese wrapped in Smoked Pork belly, Focaccia Bread, Tomato Relish, Rucola Pesto

Chilled Smoked Duck Breast with Waldorf salad and Raspberry Vinaigrette

## SOUPS

Cream of Vegetable

Tomato & Basil

Carrot & Coriander

Cream of Potato & Smoked Bacon

Traditional Leek & Potato

Cream of Mushroom & Herb

Roasted Pepper with Chorizo

Cream of Spanish onion & Smoked Garlic

Cream of Chicken & Sweetcorn

Cream of Butternut Squash with Hazelnut Oil

## MAIN COURSES

### Meat

Freshly Sliced Bronzed Turkey Breast, Baked Glazed Ham Stuffed with Potato and Herb Red Wine Sauce \*\*

Chicken Supreme stuffed with Goats Cheese and Apricot, Mashed Potato, Thyme Sauce

Roast Striploin of Beef served with Roasted Potato and Red Wine Sauce

Roasted Leg of Irish Lamb served with Sage and Onion stuffing and Fondant Potato

Roast Half Silver Hill Duckling served on Sweet Braised Red Cabbage with a Rich Honey And Thyme Sauce

Roasted Atlantic Cod Steak served on Garlic Potato with a Parmesan and Basil Crust and a Creamy Tomato Veloute Sauce

### **Supplements apply to below:**

Pan Seared 8oz Angus Fillet Steak served on Creamy Chive Mash with a Grilled Portobello Mushroom topped with Red Onion Confit and drizzled with Madagascar Peppercorn And Brandy Cream Sauce

Grilled 8 oz Veal Chop Served on Celeriac Gratin with a Smoked Garlic and Sweet Wine Sauce

Baked Salmon en Croute served on Buttered Mixed Greens with Café de Paris Butter Spicy

Cous Cous Crusted Salmon Fillet on a Rustic Ratatouille, Basil Cream

Pan Seared Sea Bass Fillet on Sautéed New Potato and Smoked Bacon, Lobster and Vanilla Jus

Panache of Seafood (cod, salmon, sea bass) on Buttered Mixed Greens, Prawn and Herb Nage

Thyme Roasted Monkfish on Champ Potato, Beurre Blanc

### VEGETARIAN OPTIONS (Vegetarian menu will be available on the day)

Baked Stuffed Cannelloni with Roasted Button Mushrooms and Feta Cheese

Wild Mushroom Risotto with Parmesan Shavings

Baked Goat's Cheese and Mediterranean Vegetable filled Tartlet

Baked Aubergine & Tomato Moussaka Gratinated with Feta Cheese

All Main Courses are served with a Melange of Seasonal Vegetables and Creamy Mash Potato  
Garlic, Sauté and Boulangere Potato - €1.00 supplement per guest

### DESSERTS

Baked Rhubarb and Custard Crumble with Vanilla Ice Cream

Crisp Profiterole Pyramid served with Warm Belgian Chocolate Sauce and Vanilla Cream

Baked Warm Pear and Toasted Almond Flan with Crème Chantilly and Rich Strawberry Coulis

Crunchy Pavlova with Seasonal Fruits and served with a Raspberry Sauce

Toblerone Cheesecake with a Warm Butterscotch and Vanilla Ice-Cream

Granny Smith Apple Crumble with Rum and Raisin Ice Cream

Hodson Bay Pot Pourri of Desserts pick any of the following three  
(Profiteroles, Cheesecake, Fruit Tartlet, Fresh Fruit Pavlova, Dark Chocolate Mousse)

Citrons Meringue in a Sweet Tartlet Shell with Berry Compote