



## PRIVATE DINING

### *Private Dining Package*

The Following package has a minimum number of 55+ guests

- Prosecco drinks reception on arrival
- Four course gourmet meal
- Table centrepieces
- Personalised menus

Cost per person

- Drinks reception & meal €40.00
- Meal only €34.00
- Chair covers €2.00 (optional extra)

### *Dinner Menu*

#### **To start (Choose 1, to add a choice €2.00 pp supplement applies)**

Chefs Soup of the day served with crusty rye bread & farmhouse soda

Classical Caesar Salad with garlic croutons, crispy bacon & parmesan shavings

Chicken & Field mushroom in puff pastry with a sage & chardonnay cream

Quinlans Oak smoked salmon with crisp lettuce and citrus dressing

Warm black pudding, diced apple and feta cheese salad with caramelised onions

#### **Main Course (Choice of 2)**

Oven Baked Chicken supreme with a mushroom madeira sauce

Roast Sirloin of Beef creamed potato & a veal jus

French Rack of Bacon with stewed apple & red cabbage

Roast Turkey & Ham with sage and onion stuffing & red wine jus

Fillet of Irish Salmon with a lemon & chive beurre blanc

Wild mushroom, Spinach & parmesan risotto

6oz Fillet of beef (€5.00 supplement)

#### **Dessert**

Trio of dessert – apply & berry crumble, salted caramel profiterole & strawberry cheesecake

**Freshly brewed Tea & Coffee**