



GROUP DINING MENU

Celebrate Together

We are delighted you are considering us for your upcoming group dining experience.

Whether you are planning a family celebration, corporate gathering, birthday, communion confirmation, anniversary, or another occasion, we offer a carefully prepared set menu designed to suit a variety of tastes.

Some products or dishes may not be available due to seasonal issues. We will do our very best to cater for your requests and all your dietary requirements.

PRICING

2 COURSE MENU - €29.00 per person

With a choice of **three** options per course:

- Starter & Main Course

OR

- Main Course & Dessert

Tea / Coffee included

3 COURSE MENU - €35.00 per person

Includes **three** options per course:

- Starter
- Main Course
- Dessert

Tea / Coffee included

For guests conscious of their budget, we offer a reduced **3 Course** menu available at

€26.00 per person *(supplements still apply)*

This includes,

- Soup
- Choice of Two Main Courses

- Choice of Dessert

Tea / Coffee included

MENU SELECTION

STARTERS

Choose from the below starters for your group

- Soup of the Day (1,4,7)
- Caesar Salad (1,5,6,7,9)
- Bruschetta served on a bed of Salad (1,5)
- Golden Fried Mozzarella Sticks served on a Bed of Salad (1,5,6,7)
- Garlic Mushrooms in a light Batter served on a Bed of Salad (1,5,6,7)
 - Mushroom Vol-au-Vont (1,4,5,6,7)

MAIN COURSES

Choose from the below main courses for your group

- Roast Sirloin of Irish Beef (4,7) *
- Roast Stuffed Turkey & Honey Glazed Ham (1,4,7,13)
- Roast Loin of Pork with Apple Sauce and Gravy (4,13)
- Irish Salmon with White Wine & Dill Sauce (7,9,13) **
 - Plaice with Tomato & Caper Butter (7,9,13)
 - Lasagne served with Salad & Chips (1,4,5,6,7)
 - Chicken Curry with Rice (4,5)
- Spinach & Ricotta Ravioli with Red Pepper Sauce (1,4,6,7,13) (Vegetarian)
- Cauliflower Steak with Chickpea, Ratatouille & Spinach (Vegetarian & Vegan)

** €4 per person supplementary charge*

*** €3 per person supplementary charge unless you also opt for the Roast Sirloin of Beef*

DESSERT

Choose from the below desserts for your group

- Assiette of Desserts (1,6,7)
- Apple Crumble & Custard (1,6,7)
- Bread & Butter Pudding with Custard (1,6,7)
- Warm Chocolate Brownie & Ice Cream (1,6,7)
- Cheesecake with Fresh Irish Cream (1,6,7)
 - Selection of Ice Cream (7)
 - Mixed Fruit Salad
 - Berry Meringue (6,7)

- Chocolate Fudge Cake (7) (*Gluten free*)
 - Lemon Sorbet (*Vegan*)
-

ALLERGEN INFORMATION

Allergens: 1- Gluten 2- Peanuts 3- Tree Nuts 4- Celery 5- Mustard 6- Eggs 7- Milk 8- Sesame 9- Fish 10- Crustaceans 11- Molluscs 12- Soya 13- Sulphites 14- Lupin

MENU CHOICES

For group dining, menu selections are chosen in advance for the entire group. Group dining bookings are priced on what was originally booked, meaning if a guest only opts for some of the courses booked, pricing will stay the same.

Included Choices

2 Course Menu

- Choice of Three Starters and Three Main Courses

OR

- Choice of Three Main Courses and Three Desserts

3 Course Menu

- Choice of Three Starters
- Choice of Main Three Courses
- Dessert

Additional menu choices or alternative dishes may be available upon request, subject to availability and possible supplementary charges.

Should any guest require dietary accommodations, please let us know in advance and we will do our best to assist.
