

Private Dinner Package

INCLUDES THE FOLLOWING

- Four Course Gourmet Meal at €47.50 per person *
- Elegant Candelabra Centrepieces
- Personalised Dinner Menus

ADD ON EXTRAS

- Prosecco Arrival Drinks Reception at €7.50 per person
- Signature Absolute Hotel Cocktail on Arrival from €12.00 per person
- Soft drinks or selection of bottled beers starting from €6.00 per person

* Minimum numbers are required for private room hire, speak with events for more details

DINNER MENU

STARTER

- SEASONAL VEGETABLE SOUP garnished with coriander yougurt (GF available)
- ASAIN STYLE PRESSED PORK BELLY garnished with soy reduction, sesame seeds, pickles, apple salad & a nam jim dressing
- POACHED PRAWNS with an apple and cucumber salad, pickled shallot and lemon dressing (GF)

MAIN COURSE

- SUPREMÉ OF CHICKEN with honey roast seasonal root vegetables, whipped mashed potatoes and roast gravy (GF available)
- GRILLED SALMON FILLET with buttered green vegetables, lime & tarragon beurre blanc and mashed potatoes
- CHEEKY BEEF BOURGUIGNON 24 hr braised daube of beef boudin, bourguignon sauce, creamed potatoes (GF)

DESSERT

- ABSOLUTE DESSERT PLATE chef's selection of mini desserts (GF available)

TO FINISH

- FRESHLY BREWED TEA OR COFFEE served with petit fours

* Vegan and Vegetarian options available on request , sample menu