

Private Dinner Package

INCLUDES THE FOLLOWING (MINIMUM NUMBERS 55+)

- Drinks reception on Arrival
- 4 Course Gourmet Meal
- Table Centerpieces
- Personalised Menu

COSTS

- Drinks Reception & Meal **€40.00** per person
- Meal Only **€34.00** per person
- Chair Covers only **€2.00** per chair (optional extra)

ARRIVAL

- Drinks Reception (optional)
- Cosmopolitan Cocktail + Selection of Long Neck Bottles of Beer

DINNER MENU

STARTER (CHOOSE 1 TO ADD A CHOICE €2.00 PER PERSON)

- SAINT TOLA GOAT CHEESE SALAD, organic salad greens, candied walnuts, pickled beetroot & balsamic dressing
- CHICKEN & WILD MUSHROOM VELOUTE, white, wine, garlic & fresh herb cream sauce, puff pastry lid
- CAJUN SPICED CHICKEN CEASAR, spiced chicken, cos lettuce, bacon lardons, herb croutons, parmesan cheese & Caesar dressing
- HOMEMADE CHICKEN LIVER PATE, apple and plum ketchup, sourdough crute.
- ROASTED ROOT VEGETABLE SOUP, rosemary scented croutons
- ROASTED RED PEPPER & TOMATO SOUP, basil oil
- SPICED CARROT & PARSNIP SOUP, yoghurt & coriander cream
- MUSHROOM & THYME, truffle flavoured cream

MAIN COURSE (CHOICE OF 2)

- IRISH CHICKEN SUPREME, red wine jus
- SLOW ROASTED PORK BELLY, caramelized apple & cider jus
- HERB & PEPPER CRUSTED ROAST SIRLOIN OF BEEF, (€5.50 Supplement), Yorkshire pudding, wild mushroom & smoked bacon jus
- ROAST TURKEY & HAM, sage & onion stuffing, red wine jus, homemade cranberry sauce
- FILLET OF IRISH SALMON, (€5.50 supplement) lemon & chive beurre blanc
- WILD MUSHROOM, SPINACH & PARMESAN RISOTTO, roast tomato oil & ballygran leaves

DESSERTS

- TRIO OF DESSERTS INCLUDE: Warm apple & berry crumble, vanilla clotted cream ice cream, Flourless chocolate torte, raspberry coulis

TO FINISH

- FRESHLY BREWED TEA OR COFFEE