

Private Dinner Package

INCLUDES THE FOLLOWING

- Four Course Gourmet Meal at **€45.00** 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)
- CHICKEN LIVER PATÉ with Swedish crispbreads and berry jam (GF available)
- POACHED PRAWNS with an apple and cucumber salad, pickled shallot and lemon dressing (GF)

MAIN COURSE

- SUPRÉMÉ 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

- TRIO OF ABSOLUTE DESSERTS 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*