

Private Dinner Package

Includes the Following (Minimum Numbers 55+)

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

Costs

- Drinks Reception & Meal €40.00 per person
- Meal Only €34.00 per person
- Chair Covers @ €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**
Includes: Warm apple & berry crumble, vanilla clotted cream ice cream, Flourless chocolate torte, raspberry coulis

To Finish

- Freshly Brewed Tea or Coffee