

PLATED LUNCH MENU

Three Course €41 per person | Two Course €36 per person
Minimum 30 people

Choose One Starter, One Main and One Dessert

STARTERS

Carrot, Coconut and Ginger soup

Bruschetta with beef tomato, buffalo mozzarella, sun dried tomato and rocket

Char Grilled Prawn Skewer with Asian salad, chilli and lime dressing

Caesar Salad with smoked pancetta, aged parmesan and croutons

Warm Goats Cheese Salad with beetroot and pecan nuts, balsamic dressing

MAINS

Chimichurri Salmon with warm Nicoise style potato salad and Kalamata olive

Chargrilled 9oz Rib Eye Steak with champ potato, tenderstem broccoli and pepper sauce (€6 supplement)

Supreme of Chicken with savoy cabbage and chorizo, chive mash, red wine jus

Spinach and Ricotta Tortellini with white wine, spinach cream sauce

Chargrilled Lemon and Garlic Chicken Caesar Salad topped with parmesan cheese

DESSERTS

Apple and Berry Crumble with vanilla ice cream

Raspberry and White Chocolate Meringue Roulade

Vegan Chocolate Torte with berry compote

Strawberry Panna Cotta

Served with freshly brewed tea and coffee

Supplements apply for choice menu.
Additional Starter and Dessert Course available at €3 per person
Each Additional Main Course available at €4 per person
A supplement will apply to all menus that includes a choice
We will include a silent vegetarian option as standard for your event