

All Inclusive - Terc Special

Pithivier of Black Pudding

Slow roasted in a pastry parcel, mushroom & smoked bacon, crisp salad, honey & sweet mustard



Country Style Cream of Vegetable Soup

Infused with garden herbs



Traditional Roast Turkey & Honey Glazed Limerick Ham

Bacon & herb stuffing, chateau potato & pan roast gravy with cranberry

Herb Lemon & Potato Crusted Hake

Topped with a prawn mousse & crispy potato crust, ragout of vegetables, shellfish bisque style sauce finished with cognac & chives



Presentation of Market Vegetables & Potato



Malteser & Baileys Cheesecake

Lemon gelato & chocolate shavings



Tea/Coffee

Welcome Reception:

Baileys Irish Cream, Irish Whiskey, Prosecco, Tea / Coffee & Homemade biscuits to accompany.

Included in the price:

One glass of Cabernet Sauvignon or Chardonnay Wine per guest, served during the meal.
Evening Buffet to include a selection of freshly made sandwiches, honey and sesame glazed cocktail sausages, tea and coffee.

All Inclusive - Ross Special

Menu 1

Grilled & Smoked Chicken

Crisp parma ham, avocado puree,
angel hair salad, pea shoots & pesto



Leek & Potato Soup

Chive cream & croutons



Rosemary Roast Leg of Lamb

Garden herb stuffing, basil mash, rosemary
scented jus & chateau potato

Roast Cod Fillet

Cooked in olive oil, lemon & herbs, ratatouille
of vegetables, fondant potato & tomato



Presentation of Market Vegetables & Potato



Chocolate Pot of Pannacotta & Raspberries

Vanilla scented cream, raspberry puree
& raspberry sorbet



Tea/Coffee

Menu 2

Sesame Crusted Chicken Strudel

Woodland mushrooms & tarragon cream



Roast Tomato & Bell Pepper Soup

Scented with basil cream



Roast Sirloin of Irish Beef

Champ, chateau potato, roast vegetable parcel,
red wine & rosemary jus

Escalope of Organic Salmon

Roasted with citrus & herbs, honey glazed
vegetables, crispy potato & chive beurre blanc



Presentation of Market Vegetables & Potato



Our Signature Dessert Medley

Chocolate Pot of Pannacotta & Raspberries / Malteser &
Baileys Cheesecake / Meringue & Assorted Fruits / Tuille
Biscuit & Ice Cream



Tea/Coffee

Welcome Reception:

Baileys Irish Cream, Irish Whiskey, Prosecco, Tea / Coffee & Homemade biscuits to accompany.

Included in the price:

One glass of Cabernet Sauvignon or Chardonnay Wine per guest, served during the meal.
Evening Buffet to include a selection of freshly made sandwiches, honey & sesame glazed cocktail sausages,
chicken goujons served with dips, tea and coffee.

All Inclusive - Muckross Special

Timbale of Atlantic Seafood

Organic salmon, cod & hake, lemon & chive crème fraiche, tomato dressing

Baked Parcel of Goat's Cheese

Bittersweet red onion, sun blushed tomato, toasted pine kernels & basil dressing



A Soup of Chicken & Sweetcorn

Infused with green onion

Gin & Tonic Sorbet



Pan Roast Fillet of Prime Irish Beef

Oxtail croquette, pommery & green onion champ, fondant potato, cognac & peppercorn cream

Salmon & Sea Bass

Infused with lemon grass, chorizo, tomato, baby potato & mint compote, sauce vierge

Oven Roast Supreme of Farmyard Chicken

Potato, spinach, smoked bacon & woodland mushrooms, honey roast vegetables, dijon & thyme sauce



Presentation of Market Vegetables & Potato



Our Signature Dessert Medley

Chocolate pot of pannacotta & raspberries, Malteser & Baileys Cheesecake, Meringue & Assorted Fruits, Tuille Biscuit & Ice Cream



Tea/ Coffee & Chocolates

Welcome Reception:

Baileys Irish Cream, Irish Whiskey, Prosecco, Bottled Beers, Canapes,
Tea / Coffee & Homemade biscuits to accompany.

Included in the price:

Half Bottle of Cabernet Sauvignon or Chardonnay Wine per guest, served during the meal.
Evening Buffet to include a selection of freshly made sandwiches & wraps, cocktail sausages,
chicken goujons, spring rolls, served with dips, tea and coffee.

Welcome Reception & Canapés

Welcome Reception

Option 1 - €4.50 per person
Baileys Irish Cream, Irish whiskey, Soft Drinks
Tea Coffee & Homemade Biscuits

Option 2 - €6.00 per person
Red & White Wine, Prosecco, Soft Drinks
Tea, Coffee & Homemade Biscuits

Option 3 - €6.50 per person
Summer Fruit Punch or Mulled Wine (seasonal)
Baileys Irish Cream, Irish whiskey,
Soft Drinks, Tea, Coffee & Homemade Biscuits

Option 4 - €7.50 per person
Red & White Wine, Baileys Irish Cream,
Irish whiskey, Bottles of Beer, Soft Drinks,
Tea, Coffee & Homemade Biscuits

Option 5 - €8.00 per person
Sparkling Champagne Cocktail
Baileys Irish Cream, Irish whiskey, Bottles of Beer,
Soft Drinks, Tea, Coffee & Homemade Biscuits

Option 6 - €9.00 per person
Sparkling Champagne Cocktail
Summer Fruit Punch or Mulled Wine (seasonal)
Baileys Irish Cream, Irish whiskey, Bottles of Beer,
Soft Drinks, Tea, Coffee & Homemade Biscuits



Canapés

Chicken Two Ways, Crisp Parma & Guacamole

Goat's Cheese Bon Bons, Tomato & Basil Pesto

Duck Liver Parfait, Roast Red Pepper Relish

Oak Smoked Salmon Roulade, Cream Cheese & Chive

Crispy Duck Won Tons, Hoi Sin & Orange

Pork Rillettes, Radish & Pink Grapefruit

Choose any 4 for €6 per person



Starters, Soups, Sorbets

Baked Parcel of Goat's Cheese

Bittersweet red onion, sun blushed tomato, toasted pine kernels & basil dressing

Grilled & Smoked Chicken Tian

Crisp parma ham, avocado puree, angel hair salad, pea shoots & pesto

Pithivier of Black Pudding

Slow roast in a pastry parcel, mushroom & smoked bacon, crisp salad, honey & mustard dressing

Sesame Crusted Chicken Strudel

Woodland mushrooms & tarragon cream

Preparation of Duck

Smoked duck breast with a cognac scented pate, orange, fig & radish

Trio of Melon

Ogen, cantaloupe & watermelon with seasonal fruits, raspberry sorbet & coulis

Chicken, mushroom & sweet pepper fricassee

Served in a puff pastry pillow, finished with tarragon

The Dromhall Salad

Crispy bacon, garlic croutons, cherry tomatoes & freshly shaved parmesan and an egg garnish

Timbale of Atlantic Seafood

Organic salmon, cod & hake ,lemon,herb crème fraiche & tomato dressing

Soups

Roast Tomato & Bell Pepper scented with Basil Cream

Cream of Forest Mushroom & Herb Cream

A Soup of Chicken & Sweetcorn infused with Green Onion

Lobster & Prawn Bisque with Cognac & Chive Cream

Cream of Chicken & Leek Scented with Basil & Smoked Chicken

A Broth of Beef , Pearl Barley & Vegetables with Tarragon

Country Style Cream of Vegetable infused with Garden Herbs

Leek and Potato soup with Chive & Croutons

Sorbets

Green Apple, Gin & Tonic, Raspberry

Champagne or Tropical Fruit

Main Courses

The price is inclusive of 2 Starters, Soup or Sorbet, 2 Main Courses (one to be meat, one to be fish), 2 Desserts, Tea/Coffee & After Dinner Mints. * Price does not include a choice dessert with the Chef's Medley of Desserts

Meat or Poultry Entrees

Roast Sirloin of Irish Beef - €48

Colcannon, chateau potato, roast vegetable parcel, red wine & rosemary jus

Pan Roasted Fillet of Prime Irish Beef - €55

Oxtail croquette, pommery & green onion champ, fondant potato, cognac & peppercorn cream

Oven Roast Supreme of Farmyard Chicken - €41

Filled with potato, spinach & woodland mushrooms, wrapped in smoked bacon, dijon & thyme sauce

Fillet of Pork en Croute - €41

Baked in a delicate herb & pastry parcel, smoked bacon & shallots, star anise scented apple puree

Herb Crusted Rack of Lamb - €55

Shepherd's pie, baby spinach & glazed vegetables, rosemary & roast garlic jus

Roast Turkey and Honey glazed Limerick Ham - €41

Bacon & herb stuffing, roasted potato & pan roast gravy with cranberry

Individual Beef Wellington - €55

Tenderloin fillet, duxelle of mushroom & tarragon, a smooth liver pate in pastry & madeira reduction

Rosemary Roast leg of Lamb - €48

Garden herb stuffing ,basil mash, rosemary scented jus & chateau potato

Seafood Entrees

Oven Roast Fillets of Seabass

Braised fennel & baby spinach, saffron scented potato, lemon & champagne butter sauce

Escalope of Organic Salmon

Roasted with citrus & herbs, honey glazed vegetables, crispy potato & chive beurre blanc

Salmon and Seabass

Infused with lemon grass, chorizo, tomato, baby potato & mint compote, sauce vierge

Herb, Lemon and Potato Crusted Hake

Topped with a prawn mousse & crispy potato crust, ragout of vegetables, shellfish bisque style sauce finished with cognac & chive

Roast Cod Fillet

Cooked in olive oil, lemon & herbs, ratatouille of vegetables, fondant potato, basil & tomato sauce

All main courses are served with a selection of market vegetables & potatoes

Vegetarian, Desserts, Evening Buffet

Vegetarian Options

Tagliatelli

Oven roasted vegetables, tomato, basil pesto & parmesan

Goat's Cheese Tartlette

Ragout of vegetables, baby spinach & caramelized onion, toasted nuts

Fregula Risotto

Woodland mushrooms, spinach & aged parmesan

Spiced Sweet Potato Strudel

Asian greens, chilli & soya

Vegetable & Shi Taki Mushroom Stir Fry

Steamed rice

Desserts

Chocolate Pot of Pannacotta & Raspberries, Raspberry Sorbet & Puree

Individual Baked Alaska with a Wild Berry Compote

Sticky Toffee Pudding, Butterscotch & Vanilla Ice Cream

Chocolate Mousse, Caramel Sauce & Baileys Ice Cream

Malteser & Baileys Cheesecake, Lemon Gelato & Chocolate Shavings

Warm Apple & Berry Crumble, Sauce Anglaise, Vanilla Scented Ice Cream

Banoffi Pie, Banana, Toffee & Cream, Toffee Ice Cream & Toffee Sauce

Pavlova, Vanilla Scented Cream, Assorted Fruits, Ice Cream & Coulis

Our Signature Dessert Medley

Chocolate Pot of Pannacotta & Raspberries, Malteser & Baileys Cheesecake
Meringue & Assorted Fruits, Tuille Biscuit & Ice Cream

Evening Reception

Menu A - Assorted Sandwiches & Wraps / Cocktail Sausages / Tea & Coffee - **€8**

Menu B - Assorted Sandwiches & Wraps / Cocktail Sausages / Chicken Goujons / Tea & Coffee - **€8.50**

Menu C - Assorted Sandwiches & Wraps/ Cocktail Sausages / Chicken Goujons / Spring Rolls / Tea & Coffee - **€9.50**

Menu D - Assorted Sandwiches & Wraps / Beef Sliders, O'Brien's Cheddar & Relish / Garlic & Rosemary

Marinated Chicken Sliders, Bacon Mayonnaise / Fish n Chips, Pea Puree & Tartare / Tea & Coffee - **€16**

