



Banqueting Lunch Menu

Menu 1

Choose 1 option from each Course

Homemade Fresh Cream of Vegetable Soup
Crisp Croutons

Chilled Slices of Galia Melon
Fruit Coulis

Baked Chicken & Vegetable Spring Roll
BBQ Sauce

Breast of Chicken wrapped in Bacon
BBQ Sauce

Boiled Loin of Bacon
Cabbage, Parsley Sauce

Pan Seared Atlantic Fillet of Sea Trout
Chive Cream Sauce

Sauteed Penne Pasta
Roasted Vegetables, Tomato Sauce

Selection of Dairy Ice Cream
Chocolate Sauce, Fresh Cream

Cream Filled Profiteroles
Chocolate Sauce

Homemade Bread & Butter Pudding
Creme Anglaise

€19.95



Menu 2

Choose 1 option from each Course

Lisdoonvarna Oak Smoked Salmon Salad
Fresh Lemon, Capers

Chicken & Mushroom Vol Au Vent
*Sauteed Chicken & Mushroom bound in a White Wine Sauce
Served in a Warm Bouchee Case of Puff Pastry*

Homemade Fresh Leek & Potato Soup
Crisp Croutons

Roast Sirloin of Irish Beef
Red Wine Jus

Herb Crusted Fillet of Atlantic Salmon
Chive Cream Sauce

Roast Stuffed Turkey & Ham
Red Wine Jus, Savoury Stuffing

Sauteed Penne Pasta
Roasted Vegetables, Tomato Sauce

Warm Apple Crumble
Creme Anglaise

Fresh Fruit Salad
Sweet Malibu Syrup, Fresh Cream

Warm Chocolate Fudge Cake
Fresh Cream

€24.95pp