



Exclusively Yours...

Amuse bouché

Choice of Soup from List

Duo of duck

Smoked duck breast, parfait, wild cherry compote, micro salad, crostini

8oz fillet steak

Fois gras, fondant potato, port wine jus, pickled baby carrots

Fillet of monkfish

Wrapped in Parma ham, squid ink risotto, mussels, lemon foam

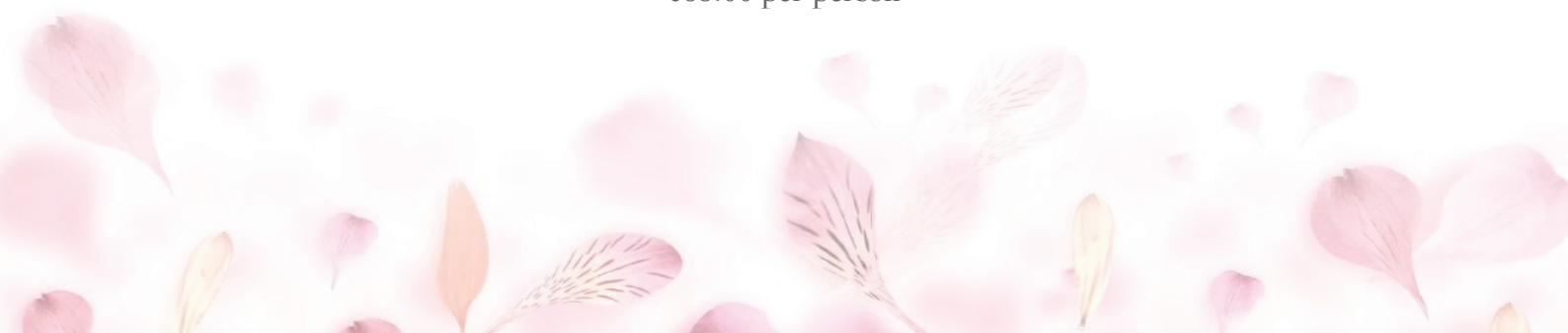
Champagne sorbet

Chocolate 4 ways

Chocolate brownie, Chille chocolate shot, Chocolate ice-cream,
homemade baileys & dark chocolate profiteroles

Served with freshly brewed tea or coffee

€65.00 per person





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Choice of Soup from List

Mini caprice salad

With cherry tomato, micro basil and buffalo bocconcini

8oz rib eye steak

Potato gratin, baby vegetables with pink peppercorn and brandy jus

Pan fried seabass

Pommes puree, confit fennel, citrus and chive beurre blanc

Sticky toffee pudding

Salted caramel ice-cream with butterscotch sauce

Served with freshly brewed tea or coffee

€55.00 per person





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Vegetable soup

Baby casear salad

Roast sirloin of beef
Slow roasted tomato, watercress and red wine jus

Roast chicken supreme
With wild mushroom and tarragon sauce

Avon Ri trio

Profiteroles

Sticky toffee pudding

Chocolate brownie

Served with freshly brewed tea or coffee

€45.00 per person





Choice of Soups

Tomato chille and coconut

Fresh vegetable puree or broth

Thai sweet potato and pumpkin

Mushroom, rosemary, blue cheese crosteine

Butternut squash, cumin and kaffiar lime

Mussel saffron , leek consemay

Cauliflower, green bean , lemon and parmessean





Evening Menu

Thai chicken curry with rice

Beef Stroganoff With rice

Chille con carne with rice

Selection of sandwiches

Spicy chicken wings

Finger Food – potato Wedges, Cocktail sausages, Vegetable spring rolls

Choose 1 x options for your evening reception €5.50 per person





Canape Menu

Scallop, black pudding, pea

Stuffed cherry tomato, goats cheese with honey thyme

Caprese salad on a stick

Parma ham goats cheese roulade

Wild mushroom arancini

Smoked salmon Guinness bread

Goats cheese mousse honey thyme profiteroles

Lamb lollypops

Soup shots

Homemade scones with jam and cream

Choose 3 x options for your arrival reception

€6.00 per person





BBQ Menu

THE GRILL

6oz Irish beef burger brioche bun and red onion relish

Pork and leek sausage on Baguette & mustard mayo

Cajun spiced chicken burgers on Brioche bun & chipotle mayonnaise

Marinated BBQ pork ribs

6 oz Irish striploin steak

Spiced lamb kofta, chimichurri sauce

6oz turmeric and cumin baked Salmon

Char grilled vegetable and halloumi stack

Lemon, thyme & olive oil marinated chicken breast fillet served on a bap with garlic aioli

American hot dog with Dijon mustard

SALADS

Caesar salad

Charred corn on the cob

Spicy couscous with mint and almond & lemon oil

New potato salad with spring onion and mustard mayo

Mixed baby leaf salad drizzled with house dressing.

Pasta salad, penne pasta bound with sun dried tomato sauce, black olives, capers & chilli's

€40.00 for a selection of 3 items of hot food and 3 x options of salad