

## COLD PLATTER SELECTION

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### Cold Assiette of Salmon

Dressed Whole Poached Salmon, Poached Salmon Mayonnaise, Oak Smoked Burren Salmon Rosettes, Marinated Gravavlax, Poached Salmon & Leek Terrine, Served with Lemon Vinaigrette, Marie Rose and Brown Soda Bread.

### West Coast Shellfish Platter

Fresh Native Rock Oysters with Bloody Mary Vinaigrette, Wild Mussels with Parsley & Lemon, Dublin Bay Prawns, Grilled Black Tiger Prawns with Garlic Aioli, Dressed Crab Meat & Marinated Crab Claws. *Poached Lobster is available on request as a supplement.*

### Platter of Charcuteries

Air Dried Connemara Ham, Carpaccio of Beef, Peppered Salami, Spicy Chorizo, Smoked Connemara Lamb, Sundried Tomatoes, Marinated Olives & Parmesan Shavings, Tapenade and Rocket Pesto.

### Ploughmans Platter

Roast aged Sirloin of Beef, Crown of Turkey, Honey Glazed Kassler, Tandoori Spiced Cornfed Chicken with Cahills Porter Cheese, Cashel Blue and Bandon Vale Vintage Cheddar Pickles & Red Onion Chutney, Served with Crusty Sourdough.

### Platter of Terrines and Pates

Pressed Ham Hock, Pressed Duck Confit, Smoked Chicken and Roast Pepper, Coarse Pork and Toulouse Sausage with Mustard, Duck Liver Pate, Chicken Liver Mousse, Served with Chutneys, Toasted Brioche, Melba Toast and Crostini with Port Wine Sauce.

## SALAD SELECTION

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### Roasted Mediterranean Vegetables

Goats Cheese, Black Olives, Semi Sundried Tomatoes & Sweet Basil Pesto.

### Indian Spiced Cous Cous

Fresh Coriander and Mango Chutney.

### Mixed Bean Salad

In a Fresh Tomato & Herb Sauce.

### Noodle & Crispy Chinese Vegetable Salad

With Toasted Sesame and Chilli.

### German Style Potato Salad

Flavoured with Capers, Parsley, Bacon and Mustard.

### Crispy Asian Green Salad

Chinese Leaves, Mangetout, Beansprouts, Baby Corn, Honey, Toasted Sesame & Soy Dressing.

### Mixed Tomato Salad

Ripe Plum Vine Tomatoes, Cherry, Semi Sundried & Beef Tomatoes, Sea Salt, Cracked Pepper & Aged Balsamic with Fresh Basil Leaves.

### Penne Pasta Salad

Sundried Tomatoes, Marinated Olives, Sundried Peppers, Rocket & Pinenut Pesto.

### Spaghetti of Cucumber

Mint, Lime & Crème Fraiche.

## SALAD SELECTION

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### Salad of Baby Leaves

Mizuna, Rocket, Red Chard & Curly Endive, Cherry Tomatoes, Cucumber, Carrot & Red Onion, Honey & Mustard Dressing.

### Rocket & Baby Spinach Salad

With Crisp Green Beans, Pecorino Romano, Toasted Seeds, Crispy Bacon and a Hazelnut Cream Dressing.

### Apple Celery & Toasted Hazelnut Salad

With Cashel Blue Cheese and a Honey and Mustard Vinaigrette.

### Herb & Nut Coleslaw

Dutch Cabbage and Shredded Carrot with Toasted Seeds & Nuts in a Herb Mayonnaise.

## CARVED SELECTION

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### Roast Peppered Sirloin of Irish Beef

Yorkshire Pudding, Glazed Sweet Shallots, Cracked Black Pepper & Thyme Jus, Fondant Potatoes.

### Roast Prime Rib of Irish Beef on the Bone

Yorkshire Puddings, Caramelised Onion Gravy & Spring Onion Champ.

### Honey Glazed Limerick Gammon on the Bone

Studded with Cloves, Dijon Mustard, Apple Cider Jus & Sautéed Herb Potatoes.

### Roast Loin of Irish Pork

Maple & Mustard Glaze, Apricot & Pinenut Stuffing, Apple Jam & Pomme Lyonnaise.

### Roast Leg of Connemara Lamb on the Bone

Marinated in Garlic, Rosemary, Red Currant & Port Wine Jus & Boulangère Potatoes.

### Roast Crown of Irish Turkey

Smoked Bacon & Chipolatas, Sage & Onion Stuffing, Château Potatoes & Cranberry Jus.

### Spit Roasted Irish Pig

Sweet Apple & Onion Relish, Roasted Garlic & Thyme Baby Potatoes  
*Price subject to numbers & available on Request.*

## MEAT SELECTION

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### Sauté of Angus Beef Fillet Stroganoff

Finished with Cognac Cream, Field Mushrooms, Gherkins & Braised Saffron Rice.

### Pan Fried Medallions of Angus Beef

With Wild Forest Mushrooms in a Black Pepper Cognac Cream & Pomme Lyonnaise.

### Braised Angus Beef Bourguignon

Tender Irish Beef, Button Mushrooms, Pearl Onions, Smoked Bacon Lardons in a Rich Burgundy Sauce with Mustard and Herb Dumplings.

### Braised Angus Beef Provencal

Tender Beef Braised in Tomatoes, Red Wine Baby Onions, and Garlic, Finished with Roast Peppers, Black Olives and Fresh Basil.

### Braised Navarin of Wexford Lamb

Tender Irish Lamb slow cooked in Red Wine with Root Vegetables, Barley & Fresh Rosemary.

### Braised Shanks of Wexford Lamb

Slow cooked in Red Wine, Baby Vegetables, Fresh Basil & Tomatoes.

### Chargrilled Rosemary & Garlic Marinated Irish Lamb Cutlets

Spiced Cous Cous, Harissa & Spiced Potato Wedges.

## MEAT SELECTION

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### Sauté of Free Range Chicken "Coq au Vin"

Chicken on the bone sautéed in Smoked Bacon Lardons, Baby Onions, Button Mushrooms & Rich Burgundy Wine.

### Chicken Fillet Rogan Josh

Slow cooked in Tomatoes, Onion, Garlic, Ginger & Indian Spices Finished with Fresh Coriander & Served with Cardomon Scented Pilau Rice and Poppadoms.

### Sautéed Chicken and Wild Mushroom

In a Parmesan and Basil Velouté Served with Braised Herb Rice.

### Thai Green Chicken Curry

Flavoured with Green Chilli, Coriander and Garlic Finished with Aubergine and Coconut Cream Served with Steamed Rice.

## FISH SELECTION

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### West Coast Seafood and Braised Fennel

In a Chablis and Oyster Mushroom Velouté Finished with Double Cream.

### Poached Darne Of Atlantic Salmon

Mushroom Velouté and Creamed Baby Spinach.

### Pan Seared Fillets of Seabass

Warm Salad of Baby Potatoes, Black Olives, Sundried Tomatoes, Baby capers, Rosemary, Roast Pepper & Tomato Salsa.

### Poached Paupiettes Of Fresh Plaice

Prawn Mousseline, Sauce Bouillabaisse with Fresh Shellfish.

### Individual Fisherman's Pie

Chunky Salmon, Smoked Haddock, Hake and Shrimp Gently Poached in Onions, Herbs & Milk & topped with Creamy Parmesan Mash.

### Deep Fried Beer Battered Lemon Sole

With Homemade Chips, Pea Puree and Tartare Sauce.

## VEGETARIAN SELECTION

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### Risotto of Wild Mushrooms

Baby Spinach & Leeks, Finished with Aged Parmesan & Herb Oil, Tempura of Red Onion.

### Gratin of Roast Pumpkin, Leeks & Sweetcorn

Toasted Pinenuts with a Hazelnut & Parmesan Crumble.

### Tartlette of Courgettes, Aubergines Roasted Sweet Peppers

Flavoured with Sundried Tomato Pesto, Buffalo Mozzarella, Tomato & Basil Fondue.

### Bluebell Falls Organic Goats Cheese Tart

Caramelised Onions & baby Spinach, Saffron Aioli & Baked Field Mushrooms.

### Gratinated Macaroni Cheese

Flavoured With Broccoli and Cashel Blue Cheese, with a Golden Crust.

## POTATO SELECTION

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Garlic & Rosemary Roasted New potatoes

Whipped Spring Onion & Double Cream Mash

Gratin Dauphinoise, Garlic, Herbs, Cream, Mature Cheese Crust

Pomme Lyonnaise, Potatoes Sautéed with Onions & Chives

Château Potatoes, Roasted in Duck Fat

Boulangere Potatoes, Onions, Rosemary, Thyme, Braised in Chicken Stock

Pomme Fondant, Turned Potatoes Braised in Chicken Stock

Parsley Potatoes, Floury Potato, Butter & Parsley

## VEGETABLE SELECTION

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Roasted Root Vegetables with Garlic Cumin & Fresh herbs

Mixed Beans, Mangetout, Sugar Snaps, Fine Beans, Toasted Almonds,

Crispy Smoked Bacon

Braised Red cabbage, Sultanas & Apples, Toasted Pinenuts

Puree of Carrot & Parsnip

Ratatouille, Courgettes, Aubergines, Red Pepper, Red Onions in a Rich Plum Tomato & Basil Sauce

Stir Fried Crispy Vegetables in Honey, Ginger, Garlic & Soy,  
Toasted Sesame Seeds Braised Fennel, Courgette & Onions

## DESSERT SELECTION

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Masterchefs Assiette De Patisserie

Classic Lemon Cheesecake

Raspberry and White Chocolate Cheesecake Raspberry Compote

Torte Au Citron

Pear Torte Tatin, Rum Butterscotch Sauce

Raspberry & Blueberry Pavlova

Vanilla Crème Brûlée, Shortbread.

Dark & White Chocolate Bavorois

Tropical Fruits in Citrus Flavoured Syrup

Raspberry Crushed Meringue with Chantilly Marscapone

Classic Tiramisu

Berry Trifle with Crème Patisserie and Chantilly Cream

### *Irish Cheese Selection*

Mature Cashel Blue, Cahills Plain Porter, Cooleeney, Carrigaline

Garlic & Herb & Bandon Vale Cheddar

Selection of Flavoured Breads & Crackers, Home Made Chutneys and Grapes

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## FRESHLY BREWED TEA/COFFEE