

Dinner Menu:

The dinner options are endless and can be tailored to suit budgets, venues and numbers of guests. Dinners can be prepared, cooked and served on site or can be delivered in advance for you to finish and serve. The following is a sample of menu dishes which are regularly requested.

Starters:

Homemade soups, seasonal vegetable, tomato with basil or coriander – loads of choices
Salads- Various, Caesar with bacon & fresh Parmesan shavings
Smoked Salmon Platters
Molly's Black Pudding on Potato Cake with Apple & Cider Chutney
Seared Dunmore East Scallops with Garlic & Cream
Homemade Chicken Liver Pate with Toasted Blaa
Baked Crab with Parmesan and Rocket Salad

Soup or Sorbet Course:

Homemade Soups with a selection of soda breads
Lemon Sorbet with a splash of Bombay Gin & mint

Fish Course:

Pan Fried Fillets of John Dory
Monkfish in a light Beer Batter with Sweet Chili Sauce
Lobster served in the shell with lemon butter
Baked Herb Crusted Cod with butter sauce
Darne of Organic Salmon with Honey & Butter

Main Courses:

Fillets of Irish Hereford Beef
Roulade of Chicken with buttered spinach
Honey Glazed Silverhill Duck Breast with roasted parsnips
Roast Rump of Comeragh Lamb, Mint Jus on crushed rosemary & garlic potatoes
Venison Casserole with seasonal vegetables and jacket potatoes
Creamy Risotto with wild mushrooms and Rocket salad
Baked Glazed Waterford Ham served with colcannon and cider cream

All served with a selection of seasonal vegetables, Irish potatoes and handcut chips

Desserts:

Meringue Pavlova with fresh seasonal fruit
Rich Rum Flavored Chocolate Mousse
Arlington Chocolate Roulade
Warm Fresh Berry Crumble with Vanilla Ice Cream

Selection of Irish Cheese:

Cooleeney,Knockanore, Gubbeens, Knockdrinnagh, Ardrahan, Wicklow Blue & Cashel Blue