

Function Menu

STARTERS

HOMEMADE VEGETABLE SOUP

With a fresh baked bread roll (G1, MK, CY, S)

CREAMY MUSHROOM VOL AU VENT

Served with mixed salad leaves (G1, MK, MD)

STICKY SOY & CHILLI CHICKEN SKEWERS

Served with mixed salad leaves (S, SE)

SMOKED MAPLE & MUSTARD MACKEREL PÂTÉ

Served on garlic crostini with mixed salad leaves (G1, MK, MD, F, S)

MAINS

TRADITIONAL TURKEY & HAM

With a sage & onion stuffing (G1, MK, S)

OVEN BAKED SALMON

Served with lemon & cream sauce (MK, F)

SLOW COOKED PRIME IRISH BEEF

Served with a yorkshire pudding & gravy (G1, MK, S)

VEGETARIAN ENCHILADAS

Topped with cheese, served with mixed salad leaves & chips (G1, MD, MK)

Vegan option available on request

All of the above are served with cream potatoes (MK), roast potatoes and vegetables

DESSERTS

CHEFS ASSIETTE OF DESSERTS

TEA & COFFEE

DIETARY INFORMATION

Allergens- G: Cereal containing Gluten (1: Wheat, 2: Barley, 3: Rye, 4: Oats), C: Crustaceans, E: Eggs, F: Fish, P: Peanuts, S: Soybeans, MK: Milk, N: Nuts, CY: Celery, MD: Mustard, SE: Sesame, SS: Sulphates, L: Lupin, M: Molluscs.