

# SPECIAL OCCASIONS MENU

## *Ardasallagh Goat's Cheese Crostini*

*Served with Tomato and Roast Red Pepper Compôte*

## *Soup of the Day*

*Served with a Selection of Breads*

## *Duck Liver Pâté*

*Spiced Apricot Chutney & Melba Toast*

## *Warm Garlic Mushroom, on a Toasted Crostini*

*Topped with Mozzarella Cheese & a Beetroot Reduction*

## *Chicken and Wild Mushroom Fricassée*

*Puff Pastry Tartlet, Sakura Cress, Balsamic Reduction*

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## *Roast Turkey and Honey Glazed Ham*

*Cranberry Compôte, Apricot & Sage Stuffing and Rosemary Jus*

## *Crispy Fillet of Hake*

*With Tender Stem Broccoli, Parmesan Herb Crust & White Wine Dill Sauce*

## *Seared Fillet of Salmon*

*With a Prawn Mousse, Buttered Leeks & Beurre Blanc*

## *Roast Sirloin of Irish Beef*

*Yorkshire Pudding, Crispy Beef Dripping Roast Potatoes & Pink Peppercorn Sauce*

*(Cooked Medium to Well)*

## *Suprême of Chicken*

*Wilted Spinach, Feta Cheese, Toasted Pine Nuts,*

*With a Mushroom & Tarragon Sauce*

*All main courses are served with a selection of Market Vegetables*

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## *Double Chocolate Cake*

*With Homemade Raspberry Sauce*

## *Warm Bramley Apple Pie*

*With Crème Anglaise & Vanilla Cream*

## *Medley of Desserts*

*Strawberry Meringue, Bailey's Cheesecake & Cream Profiteroles*

## *Praline Cream Profiteroles*

*With Chocolate Sauce*

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## *Selection of Teas & Coffee*

# SPECIAL OCCASIONS MENU

## *Menu Options*

*Choice of 2 Starters, 2 Main Courses & 2 Desserts & Tea/Coffee—€36.00 pp*

*Choice of 3 Starters, 3 Main Courses & 3 Desserts & Tea/Coffee—€40.00pp*

*Gluten Free & Vegan Diets catered for on request.*

*If there are other options you would like to discuss, we will be happy to quote based on your requirements.*



AMBASSADOR

