



SAMPLE CONFERENCE & EVENTS MENU

APPETIZERS

Light Pastry Vol –au-Vent filled with Mushrooms & Tenders Pieces of Chicken in a creamy White Wine Sauce

Midori Glazed Chilled Fan of Melon aside Seasonal Fruit & Exotic Coulis

Casselette of Irish Seafood on Sweet Pickled Cucumber with Marie Rose Sauce

Oven Roast Tomato & Mozzarella on a puff pastry Galette with Basil Pesto

House style Chicken Caesar Salad with herb croutons & crisp bacon

A Seafood Ragout of Marine Delicacies served hot in a bouchee

Creamed Leek & Thyme infused mushroom Tartlette with roasted Cashew nut & cranberry relish, capped with Goats Cheese

SOUPS

Cream of Fresh Market Vegetable Soup

Carrot Coriander & Coconut Cream Soup

Parsnip, Potato & Apple Cream Soup

Hearty Field Mushroom & Madeira Soup

West Coast Seafood Chowder

Chicken, Beef or Tomato Consommé Available

ENTREES

Succulent Butter fried Chicken Supreme & Soft Bread stuffing on sugar baked ham with pepper cream sauce

Pan Roasted French Style Rack of Lamb on a Carrot & Potato Gateau, Redcurrant Jus

Supplement Roast Sirloin of Local "Glisan Farm Beef", Yorkshire Pudding & Bordelaise Sauce

Traditional Stuffed Turkey Breast on Honey Baked Ham, light Gravy & Cranberry Sauce

Oven Baked Lion of Pork, Golden Raisin stuffing, prune & honey Jus, Apple Compote

Prime Roast Irish Beef "Glisan Farm Beef" Yorkshire pudding & Rich Gravy

Cracked Black Pepper Roasted Fillet of Beef; Cooked Medium Served on Rosti Potato, Shallot Jus

Supplement Poached or Grilled Darne of Atlantic Salmon on a Lobster Cream Sauce

Steamed Pave of Monkfish on a Chiffonade of Vegetables, Creamy Citrus Beurre Blanc

DESSERTS

Our Famous Carrousel of Petit Desserts

Freshly Brewed Tea/Coffee

Starter/Soup/ Choice of 2 Main Courses/Dessert/Tea/Coffee

Catering from 100 -350 Guests