



## Sample menus

Option 1

### **Champagne on arrival**

#### **To begin**

#### **Sweet potato and chive soup**

served with a selection of speciality breads

#### **To follow**

#### **Roast sirloin of beef**

with caramelized onions, drizzled with a red wine & thyme reduction

#### **Pan-seared supreme of corn-fed chicken**

filled with cream cheese and leeks, smoked bacon and spring herbs on a bed of wholegrain mash and served with a bacon and scallion cream sauce

#### **Mediterranean Vegetable Cannelloni (V)**

All served with a panache of the chefs seasonal vegetables & potatoes

#### **Dessert**

#### **Baileys Cheesecake**

with Chantilly cream and Guinness syrup.

Tea & freshly brewed coffee

#### **Afternoon tea**

Tea & freshly brewed coffee  
home made scones fruit compote & clotted cream



## Sample menus

Option 2

### **Champagne on arrival**

#### **To begin**

**New potato, leek & chive soup**  
with a selection of speciality breads

#### **To follow**

**Escalope of chicken**  
with a Chanterelle, pancetta & chardonnay cream sauce

**Prime roast Northern Irish sirloin**  
with a vintage port and wine jus

**Loin of local pork**  
with a Tuscan tomato and herb sauce

**Spinach & ricotta tortellini**  
in a wild mushroom sauce

Served with herb roasted new potatoes, roasted seasonal vegetables, braised coriander rice & dressed garden herb salads

#### **Dessert**

Raspberry & almond tart  
Chantilly cream and wild berry coulis

Tea and freshly brewed coffee

#### **Afternoon tea**

tea & freshly brewed coffee  
home made scones fruit compote & clotted cream



## Sample menus

### Option 3

#### **Champagne on arrival**

#### **To begin**

**Tomato and basil soup**  
served with oven baked speciality breads

#### **To follow**

**Poached roulade of chicken breast**  
filled with mushroom & pistachio, on a bed of steamed  
vegetables served with a champagne cream.

**Pan fried fillet of beef**  
with caramelized onions, drizzled with a red wine & thyme reduction

**Slow oak smoked bacon loin**  
honey mustard glaze  
served with Chef's selection of fresh potatoes and garden vegetables

#### **Dessert**

Belgian chocolate torte  
Chantilly cream and wild berry coulis

Tea & freshly brewed coffee

#### **Afternoon tea**

tea & freshly brewed coffee  
home made scones fruit compote & clotted cream



## Sample menus for public catering

### Lunch Menu

Selection of freshly made sandwiches

Choice of 2 freshly prepared soups / speciality breads

Lasagne a la Bolognese / dressed leaves / speciality breads

Battered cod fillet / chipped potatoes / garden peas

Homemade chilli con carne / crusty bread / potato croquettes

Grilled ciabatta topped with peppers / cheddar cheese

Breaded chicken goujons / chipped potatoes / chilli dip

Pork dice in celery & mustard cream sauce / garlic potatoes / salad

Baked potato with a choice of fillings

Fresh fruit (per piece)

Sweet of the day

Haagen-Dazs ice cream tubs

Selection of tray bakes



## Sample menus of public catering

### Evening Menu

Choice of 2 freshly prepared soups / speciality breads

Lasagne a la Bolognese / dressed leaves / speciality breads

Grilled loin of pork / tomato relish / cheddar cheese

Corn-fed chicken fillet / mushroom cream sauce

Farmed Irish baked salmon / filo pastry / pesto sauce

Daily specials

Chicken & mushroom bake

or

Vegetable quiche

All the above dishes served with one of the following side orders:

Garlic dice

Chipped potatoes

Herb roasted baby potatoes

Braised rice

Champ

Chef's vegetable choice

Dressed salad

Extra side orders

Daily selection of desserts



## Sample menus for public catering

### Breakfast menu

Full Irish Breakfast to include:

Sausages  
Bacon  
Black pudding  
Scrambled eggs  
Tomatoes  
Mushrooms  
Baked beans

Selection of wheaten, potato bread & toasted breads.

Tea & coffee

½ breakfast (choice of 4 items including tea & coffee)

Pancakes with maple syrup

Sausage roll

Croissant

Danish pastries

Selection of cereals

Porridge / sugar / honey or banana

Yoghurt

Selection of fruit juices / milk / tea & coffee

Fresh fruit



## Sample wine list: White

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|--|---------------|
| <b>1) Richmond<br/>Chardonnay, Australia</b>   | <b>£11.50</b> |
| Pale lemon and lime in colour, the wine shows delicious soft citrus fruit and peach flavours with a hint of ripe melon.  |               |
| <b>2) Casillero Del Diablo<br/>Sauvignon Blanc, Chile</b>  | <b>£11.95</b> |
| A exceptional Chilean white of smooth character allowing the citrus and gooseberries to come through. Light and clean it works particularly well with fish and white meats.  |               |
| <b>3) Boschendal Semillon - Chardonnay<br/>Boschendal Estate – South African.</b>  | <b>£14.50</b> |
| Boschendalle, the oldest estate in 'The New World' has created a delicious fruity wine from the classic Chardonnay and Semillon grapes. The tangy citrus flavours are simply delicious.                                |               |
| <b>4) Alpha Zeta<br/>Pinto Grigio, Italy</b>   | <b>£14.95</b> |
| The taste of tradition from a small family firm with a long heritage of Italian wine-making. Smooth with hints of melon and pears and with a complexity the new world wines can't emulate.                             |               |
| <b>5) Woodstock,<br/>Riesling, Australia</b>   | <b>£14.95</b> |
| Fantastic new world take on the German grape, smooth with a lime citrus taste and with a wonderful clean bouquet like a Rhine special. Goes particularly well with fish dishes.  |               |
| <b>6) Montana<br/>Sauvignon Blanc, New Zealand</b>   | <b>£15.95</b> |
| This wine displays gooseberry and lemongrass aromas overlaid with tropical fruit tones. The lively flavours are reminiscent of fresh capsicum with hints of nectarine.   |               |
| <b>7) Premier Cru Montmains,<br/>Chablis, France</b>   | <b>£22.50</b> |
| Trumpeted by the Observer Food Monthly, this clearly superior wine is simple to drink yet complex in flavour. Honey and citrus flavours combine in a medium bodied white that leaves a wonderful lingering aftertaste. |               |



## ROSE WINES

**8) Sutter Home, White Zinfandel U.S.A. £11.95**

This is America's favourite rose wine. This delightfully fruity, naturally sweet Blush wine has the aroma of fresh strawberries.

**9) Montana East Coast Rose, New Zealand £ 12.95**

Re-writing the definition of blush wines this rose is packed with the taste of raspberries to balance the classic rose 'strawberry' taste. An award winning creation and a wine to astound those who dismiss Rose wine. A fantastic wine for salads and white meats

## Sample wine list Red wine

**10) Richmond Grove Shiraz Richmond Grove, Australia £11.50**

Delicious pepper and spice characteristics displaying ripe berry aromas overlaid with the flavour of wild berry fruit, black cherries and plums

**11) Casillero Del Diablo Cabernet Sauvignon, Chile £11.95**

Chocolate mocha glimpses behind full black cherries on a smooth bright finish. Described by Decanter magazine as 'the best value Cabernet Sauvignon on the 'planet' it has also won rave reviews from the Guardian, The Independent & The Observer.

**12) Campo Viejo Crianza Rioja Crianza, Spain £13.95**

The bar manager's wine of choice the Crianza is a stunning balance of weight and velvet smoothness that works with any dish as well as one to continue drinking after the coffee course.

**13) Bin 333 Pinot Noir Wyndham Estate, Australia £14.95**

This superb Pinot is one of the finest examples of the classical Burgundian grape to come from Australia. The strawberry aroma fully compliments the flavour of ripe berries and creamy vanilla.



## Sample wine list Red wine

**14) Leonardo da Vinci Chianti, Italy** **£14.95**

This excellent Chianti, named after Leonardo da Vinci who hailed from this village, is a superb example of the most famous Tuscan wine. Made from premium Sangiovese grapes the wine is fruit filled, elegant and dry.

**15) Montana East Coast Merlot Cabernet Sauvignon , New Zealand** **£15.95**

Smooth, Silky, dark, strong: An easy wine to describe, an easier one to drink and a firm favorite of the proprietor. Works wonderfully with red meats, sauces and compliments anything with a kick.

**16) Palo Alto Reserva, Chile** **£15.95**

This unique blend of Cabernet Sauvignon, Carmenerre & Syrah elegantly integrates the intense ripe berry flavour with toasty oak. The wine is rich, aromatic, beautifully balanced and full of character.

## SPARKLING WINE & CHAMPAGNE

**18) Dama de Naveran, Cava** **£13.95**

**19) Jacob's Creek, Pinot Noir** **£14.95**

**20) Jacob's Creek, Sparkling Rose** **£14.95**

**21) Veuve Clicquot Ponsardin Yellow label, Champagne** **£39.50.**