



Party Packages

Canapés:

Filo wrapped prawn twister

Triple cheese mini pizza with pesto

Kenmare Bay smoked salmon on our own brown bread with avocado mousse

Chicken & mushroom bouchée

Goats cheese & sundried tomato crostini

Smoked chicken & mozzarella bruschetta

Choice of 4 of the above €7.50 pp

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**Finger Food**

*Freshly brewed tea, coffee & sandwiches*

*€8.00pp*

*Freshly brewed tea, coffee sandwiches, sausages, chicken goujons and spicy potato wedges*

*€11.00pp*

*Freshly brewed tea & coffee, soup and sandwiches*

*€11.00pp*

## Buffett Menus (minimum of 20 people)

### Menu A €16.00

Beef & Guinness casserole  
Creamy chicken & forest mushroom penne pasta  
Thai red chicken curry  
Home baked beef lasagna with mozzarella gratin  
Chili con carne  
(Select 2)  
Steamed basmati rice

### Menu B €18.50

All options from Menu A plus the following:  
Selection of cold meats  
Sliced turkey breast  
Sliced gammon  
(Select 2)  
Sautéed herby baby potatoes

#### **Salad Selection:**

Green Salad  
Greek Salad  
Coleslaw  
Potato Salad  
Mixed Pasta Salad

Selection of our own breads

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**Main Course Only €12.00 (Choice of 2)**

***Oven baked stuffed breast of chicken wrapped in bacon***

***Roast topside of beef with a red wine jus***

***Stuffed loin of pork with a roast pan jus***

***Parcel of lemon sole and salmon with a white wine sauce***

***Poached loin of cod with prawn & saffron cream***

***Fillet of hake with hollandaise sauce***

**With Tea/Coffee €12.95**

**With Dessert €15.95**

**3 Course €21**

**Available 12-5pm only**

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Roast of the day & pint or glass of house wine €18

2 course menu €20

3 Course menu €22

Available 5-7pm only



Table d'hôte menu €28 per person

Homemade soup of the day served with a freshly baked roll or gluten free bread

Baked wedge of brie with a cranberry compote

Classic Caesar salad served with crispy bacon lardons

Atlantic seafood chowder, a selection of fish & shellfish in a creamy soup with a hint of smoked salmon & herbs

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***Prime 6oz minute steak served with giant onion rings and a choice of garlic butter, pepper sauce or béarnaise***

***Fresh fish of the day (please ask your server for details)***

***Homemade beef lasagne served with salad & fries***

***Baked goats cheese and sun-kissed tomato tartlet with a seasonal salad***

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Cheesecake of the day

Profiteroles with chocolate sauce

Warm apple crumble with sauce anglaise

Homemade brown bread & whiskey ice cream

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**Drinks Receptions (minimum 10 people)**

***Prosecco*** €6 per person

***Wine*** €5 per person

***Mulled Wine/Hot Whiskey*** €6 per person

***Cocktail (choice of 2)*** €8 per person

***Cocktail (choice of 3)*** €10 per person

***Cocktail Making Class*** €16 per person

***35-minute cocktail making class with our house mixologist to include the making and tasting of 4 cocktails***

***Cocktails & Canapés*** €22 per person

***Our cocktail making class plus a selection of canapés upon arrival***

**Complimentary photographer to capture all of your special moments on any of the above packages**