

Celebration Menu

4 COURSES €39

A CHOICE OF 4 STARTERS, 4 MAINS & TWIN TREES DESSERT PLATE



Prosecco Reception on Arrival



Salmon & Dill Fish Cake

In an oatmeal crust with a lemon & basil mayonnaise

Homemade Duck Spring Roll

Wrapped in a cos lettuce with a soya & hoisin sauce

Classic Caesar Salad

Cos lettuce with a creamy garlic dressing & parmesan shavings

Soup of the Moment

Served with homemade brown Guinness bread



Traditional Roast Turkey & Ham

with a cranberry and orange stuffing & homemade thyme gravy

Slow Roasted Prime Irish Beef

With Yorkshire pudding, horseradish cream & a rich red wine rosemary gravy

Oven Roasted Fillet of Clare Island Salmon

With a Sauvignon Blanc & shrimp cream

Chef's Vegetarian Delight

All of the above are served with a selection of
Market Vegetables & Potatoes



Twin Trees Dessert Plate

