

Celebration Menu

4 COURSES €29.50

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



Prosecco Reception on Arrival



Chicken and Wild Mushroom Bouchee

With a creamy garlic & white wine sauce

Duck Spring Roll

Served with our plum sauce

Classic Caesar Salad

Cos lettuce with a creamy garlic dressing & parmesan shavings

Oven Roasted Winter Vegetable Soup

with a thyme and hazelnut cream, served with a crispy roll



Traditional Roast Turkey & Ham

with a cranberry and orange stuffing & homemade thyme gravy

Prime Roast Sirloin of Mayo Beef

served with whipped horseradish cream and pot roast gravy

Oven Roasted Darné of Clare Island organic Salmon

served with a white wine and cream reduction

Chef's Vegetarian Delight

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



Twin Trees Dessert Plate

