



**Menu 1**

Cream of Vegetable Soup

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Traditional Roast Stuffed Turkey & Honey  
Glazed Ham with Roast Jus

Served with a selection of Vegetables & Potatoes

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Warm Apple Pie with Fresh Cream

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Freshly Brewed Tea / Coffee

€22.50 per person

**Menu 2**

Trio of Melon

\*\*\*\*\*

Cream of Vegetable Soup

\*\*\*\*\*

Traditional Roast Stuffed Turkey & Honey  
Glazed Ham with Roast Jus

Served with a selection of Vegetables & Potatoes

\*\*\*\*\*

Warm Apple Pie with Fresh Cream

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Freshly Brewed Tea / Coffee

€23.50 per person

### **Menu 3**

Cream of Vegetable Soup

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Roast Sirloin of Beef, Yorkshire Pudding & Served with a Baby Onion &  
Thyme Jus.

OR

Fillet of Salmon, Lemon & Dill Sauce

Served with a Selection of Vegetables & Potatoes

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Baileys & Toblerone Cheesecake

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Freshly Brewed Tea / Coffee

€24.50 per person

### **Menu 4**

Cream of Vegetable Soup

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Roast Sirloin of Beef, Yorkshire Pudding & Served with a Baby Onion &  
Thyme Jus.

OR

Fillet of Salmon, Lemon & Dill Sauce

Served with a Selection of Vegetables & Potatoes

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Baileys & Toblerone Cheesecake

OR

Apple Pie with Fresh Cream

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Freshly Brewed Tea / Coffee

€26.00 per person

### **Menu 5**

Trio of Melon

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Cream of Vegetable Soup

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Roast Sirloin of Beef, Yorkshire Pudding & Served with a Baby Onion &  
Thyme Jus.

OR

Traditional Roast Stuffed Turkey & Honey Glazed Ham  
With Roast Jus

Served with a Selection of Vegetables & Potatoes

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Warm Apple Pie with Fresh Cream

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Freshly Brewed Tea / Coffee

€27.00 per person

### Menu 6

Crisp Filo Basket filled with Goat's cheese and Ratatouille  
Served with Parma Ham & finished with Basil Pesto

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Leek and Sweet Potato Soup  
Served with a Selection of Freshly Baked Breads

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Prime Roast Tenderloin of Beef with a Pink Peppercorn and Rosemary Crust  
Yorkshire Pudding and Thyme Scented Jus

Or

Baked Fillet of Hake infused with Lime and Fine Herbs  
Served with Roasted Red Pepper & Spring Onion Puree  
and finished with Lemon Beurre Blanc

Served with Selection of Fresh Market Vegetables and Potatoes

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Newgrange Medley of Dessert to include  
Miniature Choux Buns  
Vanilla Ice Cream in a Brandy Snap Basket  
Fresh Fruit Pavlova

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Freshly Brewed Tea or Coffee

€33.95 per person

## Menu 7

Cajun Style Marinated Strips of Chicken with Seasonal Leaves  
Black Olives, Sundried Tomatoes & Crisp French Beans with a Honey and Balsamic  
Dressing

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Tomato & Roast Red Pepper Soup  
Served with Freshly Baked Fennel Bread

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Baked Fillet of Atlantic Salmon topped with Lemon & Herb Crumble  
Served with Saute Pak Choi, Saffron and Chablis Cream

Or

Duo of Rack and Roast Leg of Lamb  
Served with Duchess Potatoes and Finished with Thyme and Rosemary flavoured  
Gravy

Served with Selection of Seasonal Vegetables and Potatoes

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Individual White Chocolate and Toblerone Cheesecake  
With Raspberry and Vanilla Cream

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Freshly Brewed Tea or Coffee

€36.95 per person

## Menu 8

Crisp Duck and Oriental Style Vegetable Spring Roll  
With Salsa Verde & Orange Essence

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Butternut Squash, Sweet Potato & Red Chilli Soup  
Served with Tomato & Fennel Bread

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Pan Seared 6oz Fillet of Prime Irish Beef  
Caramelised Red Onion Mash & Burgundy & Roast Garlic Jus

Or

Oven Roast Fillet of Seabass  
With Braised Fennel Flavoured with Pernod & Lemon, Saute Tiger Prawns

Served with Dauphinoise Potatoes, Minted Baby Potatoes & Roast Seasonal  
Vegetables

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Individual Chocolate Chip Apple & Cinnamon Crumble  
With Vanilla Ice Cream

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Freshly Brewed Tea or Coffee

€39.95 per person