

Hen Party Menu



Glass of Prosecco on arrival

Starters

Soup of the Day

Accompanied with a homemade brown bread



Classic Caesar Salad

Served on a bed of fresh lettuce, herb croutons, crispy bacon lardon, cherry tomatoes & drizzled with a classic dressing

Deep Fried Breaded Brie

Breaded wedges of Brie Cheese golden fried & served on the bed of dressed leaves & accompanied with a Cumberland Sauce



Mains

Pan Fried Fillet of Irish Chicken wrapped in Bacon

served with White wine & mushroom sauce accompanied with creamed mash & vegetables

Herb Crust Fillet of Cod

Oven baked fillet of cod topped with a herb crust & served on a bed of creamed potatoes & complemented with a Beurre blanc sauce & fresh market vegetables

Spinach Ricotta Tortellini

Coated with a hearty tomato basil oregano sauce & topped with parmesan shavings & accompanied with Ciabatta Style Garlic Bread

Desserts

Profiteroles & Butterscotch

A delicious pyramid of choux pastry filled with Chantilly cream, coated with caramel & butter sauce

Chocolate Fudge Cakes a Must

The Chocolate Dream of Rich Gateau served warm with bitter chocolate sauce & whipped dairy cream

Warm Apple Pie

All Main Courses served with a choice of Chunky Chips and Tossed Salad or Cream Potato and Fresh Market Vegetable

*All of our food is of 100% Irish Origin and is cooked to order so please allow sufficient cooking time.
Please ask you server for your Coeliac Friendly or Vegetarian Friendly option*

Tea/Coffee

Hen Menu €16.95 Starters Cream of Forest Mushroom & Tarragon Soup Accompanied with a homemade tomato & basil brown bread Classic Caesar Salad Served on a bed of fresh cosh lettuce, herb croutons, crispy bacon lardon cherry tomatoes & drizzled with a classic caesar dressing Homemade Thai Style Fish Cakes Served on a bed of mixed leaves & drizzled with lemon & lime vinegarette (Also available as main course) Mains Pan Fried Breast of Irish Chicken Served with a fresh carrot & parsnip purée on a bed of dauphinoise potato & accompanied with a homemade chasseur sauce Herb Crust Fillet of Cod Oven baked fillet of cod topped with a herb crust & served on a bed of creamed potatoes & complemented with a beurre blanc sauce & fresh market vegetables Spinach Ricotta Tortellini Coated with a hearty tomato basil oregano sauce & topped with parmesan shavings & accompanied with ciabatta style garlic bread Desserts Profiteroles & Butterscotch A delicious pyramid of choux pastry filled with chantilly cream, coated with caramel & butter sauce Chocolate Fudge Cake: A must The chocolate dream of rich gateau served warm with bitter chocolate sauce & whipped dairy cream Eton Mess A mixture of summer fruits infused with meringue & double whipped cream