



## Set Menu 2024

2 Courses €34pp | 3 Courses €40pp

### Starters

#### Homemade Soup of The Day

Served with Homemade Brown Bread

#### Tomato & Basil Bruschetta

Homemade Crusty Loaf drizzled in garlic oil and topped with chopped tomatoes and basil pesto

### Main Courses

#### Panfried Chicken Supreme

Chicken Supreme with Creamed Potatoes, Seasonal Green Vegetables and a Light Jus

Or

#### Kilmore Quay Hake Fillet

Pan Fried Kilmore Quay Hake Fillet with Cahore Creamy Chowder Sauce served with Mash Potatoes and Samphire

Or

#### Vegan Burger

Served with Vegan Cheese, Chutney, Brooklyn Farm Leaves, Beef Tomato, House Fries

*\*This Vegetarian/Vegan option is a silent Option not listed on menu on the day*

### Homemade Desserts

#### Apple & Blackberry Crumble

Vanilla Bean Custard

Or

#### Vegan Oreo Brownie (VF)

Raspberry Sorbet

Group bookings of 10 plus guests are booked in our restaurant and cannot be booked in our bar

Groups of 10 or more are booked across separate tables adjacent to each other and are not on 1 table

Large group bookings are allocated a maximum of 3 hours from arrival – any additional time required will incur an exclusivity hire fee

Menus are subject to change due to seasonality and availability

Set menus are for groups of 16 or more – a la carte menu cannot be catered for groups exceeding these numbers

If you would like to change any items on the set menu, this can be discussed and may incur a supplement

Please notify us with any dietary requirements including if baby bowls are required as these need to be pre-ordered

Memos provided are final and deemed as sign off by the event organizer

50% deposit required at time of booking

Final numbers must be given 1 week prior to the event, and this is the number of guests that will be billed for plus any additional guests

Deposit is non-refundable for cancellations less than 7 days prior to event

Prices may change according to inflation rates and current economic trends

'Event Menus' cannot be used for weddings under any circumstances



## Set Menu 2024

2 Courses €42pp | 3 Courses €50pp

### Sharing Platters

Chickpea Hummus with Chargrilled Crisp Breads  
Vine Tomato & Basil Pesto Bruschetta  
Meadowfield Goats Cheese & Caramelised Onion Bruschetta  
Charcuterie and Cheese Selection with Cranberry and Sesame Isle of Crackers & Apple Chutney  
Kilmore Quay Organic Smoked Salmon with Caper Berries on Guinness Brown Bread

### Main Courses

#### **Panfryed Chicken Supreme**

Chicken Supreme with Creamed Potatoes, Seasonal Green Vegetables and a Light Jus  
*Or*

#### **Kilmore Quay Hake Fillet**

Pan Fried Kilmore Quay Hake Fillet with Cahore Creamy Chowder Sauce served with Mash Potatoes and Samphire  
*Or*

#### **Vegan Burger**

Served with Vegan Cheese, Chutney, Brooklyn Farm Leaves, Beef Tomato, House Fries  
*\*This Vegetarian/Vegan option is a silent Option not listed on menu on the day*

### Homemade Desserts

#### **Apple & Blackberry Crumble**

Vanilla Bean Custard  
*Or*

#### **Vegan Oreo Brownie (VF)**

Raspberry Sorbet

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## Celebration Menu 2024 – Grazing Boards, Finger Food & Desserts

2 Courses €30pp | 3 Courses €38pp

### Sharing Platter Starters

#### **Large wooden boards that cater for 4 people (€16pp / €64 per board)**

Chickpea Hummus with Chargrilled Crisp Breads  
Vine Tomato & Basil Pesto Bruschetta  
Meadowfield Goats Cheese & Caramelised Onion Bruschetta  
Charcuterie and Cheese Selection with Cranberry and Sesame Isle of Crackers & Apple Chutney  
Kilmore Quay Organic Smoked Salmon with Caper Berries on Guinness Brown Bread

### Main Finger Food

Chicken Goujons  
Spicy Chicken Wings  
Pork Croquettes  
Vegetable Spring Rolls  
Selection of Dips and Sauces

### Homemade Dessert Platters

#### **Sharing Platter Desserts**

**\*Desserts listed are a sample and are subject to change based on season and current availability**

Dark Chocolate Oreo Brownie (VF)  
Lemon Curd Tart  
Wexford Strawberries & Cream Meringues  
Profiteroles

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