



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

Roast Chicken Supreme

Roast Chicken Supreme Stuffed with Buttered Apricot and Pine Nut Stuffing, Wexford Champ Potato, Seasonal Green Vegetables and Wholegrain Mustard Jus

Or

Kilmore Quay Hake Fillet

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

Or

Spiced Vegetable Couscous Fritters

Mixed Vegetable Ratatouille, Homemade Tzatziki and Hand Cut Chips

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

Homemade Desserts

Sticky Toffee Pudding

with Toffee Sauce and Vanilla Ice Cream

Traditional Mixed Berry Trifle

with Vanilla Bean Custard and Cream

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
Bailey & Kish Organic Smoked Salmon with Caper Berries on Guinness Brown Bread

Main Courses

Roast Chicken Supreme

Roast Chicken Supreme Stuffed with Buttered Apricot and Pine Nut Stuffing, Wexford Champ Potato, Seasonal Green Vegetables and Wholegrain Mustard Jus

Or

Kilmore Quay Hake Fillet

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

Or

Spiced Vegetable Couscous Fritters

Mixed Vegetable Ratatouille, Homemade Tzatziki and Hand Cut Chips

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

Homemade Desserts

Sticky Toffee Pudding

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Celebration Menu 2024 – Grazing Boards, Wood Fired Pizzas & Desserts €32pp

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
Meylers Smoked Salmon with Caper Berries on Guinness Brown Bread

Main Wood Fired Pizzas

14" pizzas cater for 2 people €8pp

Garlic Pizza

Topped with Toons Bridge Mozzarella & Garlic Oil

Margherita

Topped with House Tomato Sauce, Toons Bridge Irish Flor di Latte Mozzarella & Fresh Basil

Chorizo

House Tomato Sauce, Toons Bridge Irish Flor di Latte Mozzarella & Gubeen Chorizo

Buffalo Sausage

House Tomato Sauce, Toons Bridge Irish Flor di Latte Mozzarella and Macamore Buffalo Sausage

Goats Cheese & Olive

House Tomato Sauce, Toons Bridge Irish Flor di Latte Mozzarella, Meadowfield Goats Cheese and Rocket

Mediterranean Veg

House Tomato Sauce, Toons Bridge Irish Flor di Latte Mozzarella, Roasted Red, Green & Orange Peppers, Onion, Italian Olives, Aubergine & Courgettes

Homemade Dessert Platters

Sharing Platter Desserts €8pp *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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Menus are subject to change due to seasonality and availability

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