



Delegate Dinner Menu

Starters (Choose 1)

Fresh Local Irish Smoked Salmon, Rocket Salad with a Mustard Grain Cream

Home Made Chicken & Wild Mushroom Boudin with a Julienne of Vegetables, Fresh Basil Cream Sauce (served Warm)

Warm Ryefield Goats Cheese, with a Red Onion Marmalade Tart, Toasted Pine Nuts, Basil Pesto dressing (v)

Fresh Sweet Seasonal Melon and Cured Irish Ham, Fresh Rocket Salad, Champagne Syrup

Terrine of Fresh Local Salmon & Seafood with Dill & Lemon Cream

Smoked Chicken Salad, Baby Gem Lettuce, Smoked Bacon, Garlic and Anchovy Dressing, Parmesan Shavings

Cold Thai Crab Gateau, Pickled Beetroot, Spiced Couscous & a Lemongrass, Coriander, Pickled ginger and spring onion Infusion

Confit of Duck with a Red Onion Marmalade Tart, Coriander, Lemon Grass & Chilli Dressing (served Warm)

Main Courses
(Choose 1)

Honey Glazed Silver Hill Breast of Duck, Pickled Red Cabbage, Rosemary & Organic Honey Jus

Roast Rack of Lamb, Herb and Mustard Crust, Spring Onion Mash, Rosemary and Shallot Jus

Roast Fillet of Pork wrapped in Cured Ham, Potato & Chive Puree, Calvados Cream Sauce

Roast Fillet of Sea Bass with Spaghetti of Vegetables, Saffron & Chive Sauce

Fillet of Irish Salmon, Fennel & Dill Beurre Blanc

Roast Fillet of Cod, Herb Crust, Pea and Mint Puree, Herb Cream Sauce

Pan-fried Breast of Local Chicken, Dauphinoise Potato, Rosemary Gravy

Pan-fried Fillet of Irish Beef, with Roast Root Vegetables, Rich Pan Gravy
(£10.50 Supplement per person)

Oven Roast Monkfish wrapped in Parma Ham, Saffron Potato Fondant, and Black Pepper Jus
(£10.50 Supplement per person)

Desserts
(Choose 1)

Coffee & Vanilla Gateau, Vanilla Bean Anglaise

Valrhona White and Dark Chocolate Mousse, Chocolate Espresso Sauce

Selection of Home Made Ice-Creams in a Crispy Tuile Basket

Vanilla Panna Cotta, Citrus Mango & Passion Fruit Salsa, Coconut Biscuit

White Chocolate & Baileys Cheesecake, Mixed Berry Compote

Traditional Lemon Tart with Basil & Lemon Sorbet, Raspberry & Rosewater Syrup

Raspberry & Ginger Crème Brulée Crumble in a Crispy Rich Chocolate Cup with a
Raspberry Sorbet

Selection of Irish Country House Cheeses with Grapes & Ditty's
Home-made Crackers
(£3.50 supplement per person)

An additional Soup, Sorbet or Salad course is available at an additional cost