



Delegate Lunch Menu

Starters

(please select 1 item only to cater for all delegates)

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 Course

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*Roast Leg of Lamb, Sage and Onion Stuffing, Redcurrant and Rosemary Jus
or*

*Grilled Fillet of Salmon, Leek and Fennel Puree, Lemon and Dill Beurre Blanc
or*

*Roast Supreme of Chicken, Spinach and Red Pepper Mousse, Colcannon Potatoes, Tarragon
and Wholegrain Mustard Jus
or*

*Chargrilled Rib Eye Steak, Champ Mash, Wild Mushroom and Garlic Ragout
or*

Roast Vegetable and Scallion Risotto Mascarpone Cheese

Desserts

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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

Lunch consists of two courses, please choose 1 main course and 1 starter or 1 dessert