

grain & grill

Thank you for sharing your special day with us!

To Start

Cream of **Vegetable Soup** with garlic croutons

Chicken & mushroom vol au vent in a silky leek & tarragon veloute & crisp pastry case

Lightly spiced smoked haddock **Fishcake** on petit salad with Tartare sauce and confit lemon

Cold Goats Cheese Parfait with Tomato and Mango salsa and blackcurrant jus.

The Main event

Slow roasted Co. Cork **Striploin of Beef**, champ potato, Yorkshire pudding & a red wine jus

Butter baked **Darne of Salmon**, creamed potato, seasoned green beans served with a Prawn and chili butter

Pan fried Glen valley **Chicken Supreme** on whipped potato with crispy black pudding cubes served with mushroom and herb velouté

Traditional **Turkey & Ham** with a sage and onion stuffing on creamed potato and our rich house gravy

Thai Green **Vegetable curry** served with fragrant basmati rice

Something sweet

Warm **Apple crumble** served with vanilla custard

Chantilly cream filled **Profiteroles** smothered in warm Belgian chocolate ganache

Strawberry cheesecake with Chantilly cream and fruit puree

Freshly Brewed Tea or coffee