

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

Smoked Cheese and Leek Croquettes on petit salad with chilli and lime aioli

Golden crumbed **Brie cube** on petit salad with stewed apple

Cajun Chicken Salad in Filo basket (Cajun Tofu available too)

The Main event

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

Duo of Atlantic Hake and Salmon on mashed potato, seasoned green beans served with a white wine and dill sauce

Pan fried Glen valley **Chicken Supreme** on whipped potato, crispy chorizo 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

All main courses served with Garlic & rosemary baby potatoes and buttered market vegetables.

Something sweet

Warm **Apple crumble** served with vanilla custard

Warm **chocolate fondant** with warm Belgian chocolate sauce

Lemon cheesecake with Chantilly cream and fruit puree

White Chocolate and Raspberry roulade served with red fruit compote

Freshly Brewed Tea or coffee