

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

Crispy Duck Spring roll on petit salad with chilli and lime aioli

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

Cajun Chicken Salad (Cajun Tofu available too)

The Main event

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

Atlantic 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 Red 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

Freshly Brewed Tea or coffee