



## Private Dinner Menu

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### Appetisers:

**Castle Caesar Salad with Crispy Bacon**, garlic croutons and parmesan shavings

**Rosette of Irish Smoked Salmon**, fresh herb salad and dill oil

**Cream of Potato & Leek Soup**

**Duck Liver Terrine**, with spiced apple chutney & sesame crostini's

**Melon Carpaccio, Fresh Berries & Orange Segments**, mint, and green tea syrup

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### Entrees:

**Roast Sirloin of Beef** served with stuffed tomato, port jus & béarnaise sauce

**Apricot & Cranberry Stuffed Chicken Breast** with mash and sage & rosemary jus

**Honey Glazed Loin of Bacon**, accompanied by fresh parsley sauce

**Roast Salmon Supreme** with herb potato cake & citrus butter sauce

**Pan-fried Fillet of Seabass**, roasted fennel, citrus beurre blanc sauce

*All main courses served with fresh market vegetables & potatoes*

*(vegetarian menu available on request)*

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### Desserts:

**Orange and Chocolate Torte**, fresh mango coulis

**Toffee Apple Cake**, vanilla bean ice cream

**Warm Chocolate Bread & Butter Pudding**, crème anglaise

**Mango & Passion Fruit Cheesecake**, fresh berry compote

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### Tea and Coffee

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Choice of 1 Appetiser, 2 Entrees and 1 Dessert **From 45.00**  
(Supplement of €3.00 for an extra choice of starter or dessert)