



PJ's Private Dinner Menu

Appetisers:

Poached New Season Asparagus served with hollandaise sauce

Spring Symphony Salad dressed with light herb vinaigrette

Smoked Duck Breast Salad with orange segments, fresh basil dressing

Crown of Ogen Melon with fresh berries & fruit coulis

Traditional Oak Smoked Salmon with capers, red onion, and fresh brown bread

Home-made Soup of the Day

Entrees:

Crispy Aylesbury Duckling with spiced orange sauce

Traditional Pork Steak with savoury stuffing and a half apple sauce

Roast Rack of Lamb served on a bed of spring onion & mint mashed potatoes

Pan-fried Sirloin Steak served with a creamy peppercorn sauce

Pan-fried Fillet of Seabass served on a bed of roasted fennel with citrus beurre blanc sauce

Breast of Corn Fed Chicken with sweetcorn pancake, mushy peas & tarragon jus

Spinach & Ricotta Tortellini with cashel blue cheese cream

All Main Courses are served with Fresh Farmhouse Vegetables and Potatoes of the Day

Desserts:

Gateaux Tiramisu

Poached Pears in red wine & oriental spices

Chocolate Bread & Butter Pudding with crème anglaise

Selection of Supreme Ice Cream

Individual Baked Alaska

Duo of Berries served in a brandy snap basket with cassata ice cream

Selection of Irish Cheeses with grapes and home-made fruit chutney

Tea and Coffee

Choice of 3 appetisers, 3 entrees, 3 desserts for **€49.50 per person**