



## Private Lunch Options

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### Light Lunch Option:

Selection of Closed Sandwiches, Homemade Soup, Tea & Coffee

€18.50 per person

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### Buffet Lunch Option:

Cream of Vegetable & Thyme Soup

Roast Sirloin of Beef, *Savoury Stuffed Tomato, Béarnaise Sauce*  
Stuffed Chicken Breast Wrapped in Bacon, *with Wild Mushroom Sauce*  
Baked Fillet of Salmon, *with Lemon Butter Sauce*  
**Served with Selection of Salads & Vegetables**

Italian Banoffee Pie

Orange & Chocolate Torte

Traditional Apple Pie

Tea and Coffee

2 Courses for **€28.00 per person**

3 Courses for **€33.50 per person**

*(Please note the above is a sample menu)*

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## Sit Down Lunch Option:

### 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*



### Entrée's:

Roast Sirloin of Beef *served with Stuffed Tomato, Port Jus & Béarnaise Sauce*

Apricot & Cranberry Stuffed Chicken Breast *with Mashed Potatoes and Sage & Rosemary Jus*

Honey Glazed Loin of Bacon, *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)



### Desserts:

Orange and Chocolate Torte, *Fresh Mango Coulis*

Toffee Apple Cake, *Vanilla Bean Ice Cream*

Sticky Toffee Pudding, *Butterscotch Sauce*

Mango & Passion Fruit Cheesecake, *Fresh Berry Compote*



### Tea and Coffee



1 Starter and 2 Main Courses with Tea & Coffee **€28.00 per person**

1 Starter, 1 Main Course and 1 Dessert with Tea & Coffee **€30.00 per person**

1 Starter, 2 Main Courses and 2 Desserts with Tea & Coffee **€34.50 per person**