

PLATTERS

€39 - Casual Platter - Serves 6 *Chicken Wings, Cocktail Sausages, Sweet potato fries, Chicken goujons. Vegetarians/vegans served personal plate.*

€12 pp - Gourmet Finger Food. *Angus Mini Beef Burgers, Fish n Chips, Chicken Goujons, Honey and Sesame Cocktail Sausages, Vegetarians/vegans served personal plate.*

€15 pp - Elegant Canape's - Minimum 50. *Rare Beef Crostini, Goats Cheese Tartlets, Crabmeat on baby gem, Smoked Salmon on Guinness Bread, Smoked Mackerel on crostini.*

€29 – Sandwich Platter - Serves 6

€9 pp - Soup, Sandwiches, Tea and Coffee.

PARTY MENU'S

€17 pp – Casual Main Courses.

Bacon/Cheese Burger & Chips, Fish and Chips, Chicken or Vegetarian Curry with Rice.

€24 pp – Two Course Neighbourhood Menu.

Starters: Soup of the Day, Louisiana Chicken Wings, Salt N pepper Calamari, Chicken Liver Pate

Mains: Bertha Baked Salmon, Fish N Chips, Half Roast Chicken, Roasted Bell Pepper, Chicken or Prawn Curry, 10oz Sirloin Steak (€3)

Add Dessert €5.90: Chocolate Brownie, Pecan Pie w/vanilla cream, Apple Crumble.

€30 pp – Three Course Private Room Menu. – Minimum 50.

Starters: Vegetable Soup, Classic Caesar Salad

Mains: Pan Roast Hake, Roast Chicken Supreme, Portobello Mushroom.

Dessert: Assiette of chocolate brownie, Pecan Pie and Baileys cheesecake.