Banqueting Menu

STARTERS

CLASSIC CAESAR SALAD OF CRISP BABY GEM
PARMESAN CHEESE. CROUTONS & HOUSE CAESAR DRESSING

CREAM OF VEGETABLE SOUP FRESHLY BAKED SELECTION OF BREADS

MAIN COURSE

SLOW COOKED TOP RIB OF PRIME IRISH BEEF FONDANT ROAST POTATO, CLARET & THYME JUS

SUPREME OF CHICKEN
CREAMY MASH, RED WINE & TARRAGON JUS

BAKED FRESH HERB CRUSTED FILLET OF WEST COAST HAKE WITH CHAMP, LEMON AND DILL CREAM SAUCE

THAI SPICED MASSAMAN CURRY COCONUT MILK, KAFFIR LIME LEAF, CORIANDER, GINGER, RED CHILLI, CARDAMON WITH STEAMED RICE

DESSERT

DESSERT OF THE DAY

FRESHLY BREWED TEA & COFFEE

Adult 3-Course - €36.95

Kids 3-Course - €15.95

Kids Menu

STARTERS

CREAM OF VEGETABLE SOUP FRESHLY BAKED SELECTION OF BREADS

CITYNORTH BBQ CHICKEN WINGS Served with blue Cheese Mayo

MAIN COURSE

½ PORTION BEEF

FISH GOUJONS, HOUSE FRIES AND TARTAR SAUCE
CHICKEN GOUJONS AND HOUSE FRIES
PENNE PASTA AND TOMATO AND BASIL SAUCE

DESSERT

HOT CHOCOLATE FUDGE BROWNIE
WITH BUTTERSCOTCH SAUCE