

# CONFERENCE LUNCH MENU



SAMPLE MENU

## STARTERS

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### **Vol au vent**

Creamy chicken and mushroom (2 wheat, 4,7,14)

### **Caesar salad, croutons**

bacon lardons and garlic mayonnaise (2 wheat, 4,7,14)

### **Fish cake**

with tartar sauce and lemon (2 wheat,4,5,14)

### **Homemade soup of the day**

with brown bread (2 wheat,4, 7,14)

### **Thai spiced vegetarian filo pasty puff**

sweet chili dressing (2 wheat,7,14)

## MAIN COURSE

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### **Irish Roast sirloin of beef,**

Yorkshire pudding, roasted pan gravy (2 wheat,7,14)

### **Loin of Irish pork**

apple gravy with champ (2 wheat,7,14)

### **Roast turkey and ham**

with herb stuffing and roasted pan gravy (2 wheat,7,14)

### **Madras chicken curry**

with pilaff rice and poppadum (2 wheat,7,14)

### **Beef lasagne**

creamy mornay sauce, beef ragout and fries (2 wheat,7,14)

### **Cajun chicken burger**

with chipotle mayonnaise and fries (2 wheat,7,14)

### **Breaded hake with fries**

tartare sauce and burnt lemon (2 wheat,5,7,14)

### **Irish chicken supreme**

with mashed potato, mushroom & tarragon cream sauce (7,14)

### **Seared Atlantic salmon**

with fennel and orange salad, lemon butter (5,7,14)

## DESSERTS

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### **Homemade apple pie**

with brandy custard (2 wheat,7,14)

### **Sticky toffee pudding**

with caramel sauce (2 wheat,7,14)

### **Chocolate brownie**

with chocolate sauce (2 wheat,7,14)

### **Cheesecake of the day**

(2 wheat,7,14)

### **Chocolate profiteroles**

with chocolate sauce (2 wheat,7,14)

All served with cream and ice cream

### **Freshly brewed tea and coffee**