

The Iveagh

Menu a

STARTERS

soup of the day

fresh salmon served with a lemon and dill mayonnaise

warm vegetarian quiche with a lightly spiced basil and tomato coulis

MAINS

roast crown of turkey served with an herb and onion stuffing and a cranberry jus

baked cod on buttered spinach topped with a rosemary rosti

slowly cooked lamb shank on a puree of root vegetables

penne pasta with bell peppers and oven dried tomatoes in a parmesan cream

DESSERTS

warm toffee apple gateau with crème anglaise

selection of home made ice creams

Tea or Coffee



Conference menu B

STARTERS

soup of the day

warm salad of black pudding and bacon with a citrus dressing

aubergine and tomato bake topped with dubliner cheese

MAINS

roast loin of pork with a cinnamon stewed apple and red onion jus

baked fillet of irish salmon dusted with a light cajun spice with a lemon butter sauce

braised rump of beef with dauphinoise potatoes and a wild mushroom and leek sauce

rustic roast vegetables cooked in a sweet soy sauce, wrapped in filo pastry served with spicy egg noodles

DESSERTS

homemade apple pie with a vanilla ice cream

pear & almond tart with a warm chocolate sauce

The Leagh

Menu c

STARTERS

soup of the day

smoked cod and potato salad with a basil and roast garlic dressing

chicken and coriander terrine wrapped in bacon

MAINS

baked honey and clove gammon with a sage and dijon mustard gravy

deep fried tempura of plaice with a home made tartar sauce

tagliatelle in a chicken and spring onion cream sauce

leek and potato bake with a tossed oak and frissé salad

DESSERTS

bailey's cheesecake with butterscotch sauce

brown bread ice cream

<i>One Course with tea/coffee</i>	€15.75
<i>Two Courses with tea/coffee</i> <i>(starter and main course <u>or</u> main course and dessert)</i>	€19.75
<i>Three Courses with tea/coffee</i>	€24.50