

# Private Suite Sample Menu

## *Menu A – Buffet Style*

Main Course

Supreme of Chicken with a Cherry Tomato & Pesto Cream  
Served with Creamy Mash & Market Fresh Vegetables.

Dessert Selection

Freshly Brewed Tea & Coffee

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## *Menu B – Buffet Style*

Main Course

Supreme of Chicken with a Cherry Tomato & Pesto Cream  
Served with Creamy Mash & Market Fresh Vegetables.

Or

Baked Dorne of Salmon with a White Wine & Chive Veloute a Beurre Blanc  
Sauce. Served with Creamy Mash & Market Fresh Vegetables.

Dessert Selection

Freshly Brewed Tea & Coffee

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## *Menu C - Finger Food Menu*

Hand Made Mini Quiche Lorraine

Cocktail Sausages with Honey Mustard

Herb Crumbed Chicken Strips with Sweet Chilli Dip

Deep Fried Mushrooms with Garlic Dip

Vegetarian Bruschetta

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*Menu D – Served Four Course Lunch*

Starter

Smoked Irish Salmon  
with a Ruby Red Onion & Caper Vinaigrette

Main Course

Chicken Italiano  
Supreme of Manor Farm Chicken with Mozzarella Sun Dried Tomato & Basil  
Farce. Served with Creamy Mash & Market Fresh Vegetables.

Or

Baked Herb Crusted Cod  
with a Beurre Blanc Sauce. Served with Creamy Mash & Market Fresh  
Vegetables.

Dessert Selection

Freshly Brewed Tea & Coffee

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*Afternoon Tea*

Selection of Finger Sandwiches

Traditional Tea Cakes & Pastries

Freshly Brewed Tea & Coffee

Or add a glass of Sparkling Wine.

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*Stag's Pint & Platter*

Mini Bun Burger with Cheese

Honey & Mustard Cocktail Sausages

Mini Sweet Corn Skewer

Chicken Wings

Crispy Potato Wedges

Selection of Dipping Sauces