



Suggested Dinner Menu

Menu 1

Homemade Soup of Choice

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Roast Stuffed Turkey & Honey Glazed Ham served with Cranberry Sauce  
& Rich Roast Gravy

*Served with a Selection of Vegetables & Potatoes*

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Meringue Nest filled with Seasonal Fruits

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Freshly Brewed Tea or Coffee

€23.00 per person

### Menu 2

Homemade Soup of Choice

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Roast Sirloin of Beef with a Rich Roasting Jus & Yorkshire Pudding
Or

Darne of Salmon served with a Lemon & Dill Cream

Served with a Selection of Vegetables & Potatoes

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Apple Pie served with Fresh Cream

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Freshly Brewed Tea or Coffee

€25.00 per person

Menu 3

Pearls of Melon with Seasonal Fruits

Or

Chicken & Mushroom Vol-au-Vent

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Supreme of Chicken in a White Wine & Mushroom Sauce

Or

Darne of Salmon served with a Lemon & Dill Cream

*Served with a selection of Vegetables & Potatoes*

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Ardboyne Medley of Desserts

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Freshly Brewed Tea or Coffee

€25.00 per person

### **Menu 4**

Warm Chicken Salad

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Homemade Soup of Choice

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Roast Sirloin of Beef with a Rich Roasting Jus & Yorkshire Pudding

*Served with a Selection of Vegetables & Potatoes*

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Homemade Strawberry Cheesecake

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Freshly Brewed Tea or Coffee

€27.00 per person

### **Menu 5**

Chicken & Mushroom Vol-au-Vent

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Homemade Soup of Choice

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Roast Sirloin of Beef with Rich Roasting jus, served with Yorkshire pudding

Or

Darne of Salmon served with a Lemon & Dill Cream

*Served with a Selection of Vegetables & Potatoes*

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Profiteroles with Chocolate Sauce

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Freshly Brewed Tea or Coffee

€28.50 per person

### **Menu 6**

Blue Cheese & William Pear Salad

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French Onion Soup with Garlic & Herb Croutons

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Fillet of Beef Wellington wrapped in a Mushroom Duxelle

Or

Darne of Salmon served with a Lemon & Dill Cream

*Served with a Selection of Vegetables & Potatoes*

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Ardboyne Medley of Desserts

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Freshly Brewed Tea or Coffee

€30.00 per person

## **Starters**

Fan of Honeydew Melon  
Trio of Melon  
Pearls of Melon  
Farmhouse Egg Mayonnaise  
Seafood Vol-au-Vent  
Chicken & Mushroom Vol-au-Vent  
Warm Chicken Salad  
Blue Cheese & William Pear Salad  
Mixed Leaf Salad Balsamic dressing & Parmesan Shavings  
Chicken Liver Paté  
Prawn Cocktail (supplement of €7.00)  
Gravalax (supplement of €5.00)  
Smoked Salmon Paté (supplement of €3.00)  
Warm Duck Salad (supplement of €3.00)

## **Soup**

Cream of Vegetable  
Tomato & Basil  
Potato & Leek  
Celery & Hazelnut  
Cream of Mushroom  
Cream of Carrot & Coriander  
Slow Roasted Bell Pepper  
Spicy Curry & Carrot  
French Onion with Garlic & Herb Croutons

## **Main Courses**

Darne of Salmon served with a Lemon & Dill Cream  
Roast Stuffed Turkey & Honey Glazed Ham served with  
Cranberry Sauce & Rich Roast Gravy  
Roast Sirloin of Beef with a Rich Roasting Jus & Yorkshire  
Pudding  
Pork Belly served with Cider Gravy  
Supreme of Chicken in a White Wine & Mushroom Sauce  
Spinach & Ricotta Tortellini (Vegetarian Dish)  
Vegetable Lasagne (Vegetarian Dish)  
Vegetable Stir-Fry on a Bed of Noodles (Vegetarian Dish)

## **Desserts**

Ardboyne Hotel Medley of Dessert  
Meringue Nest with Seasonal Fruits  
Apple Pie  
Choice of Lemon, Strawberry or Bailey's Cheesecake  
Black Forest Gateaux  
Profiteroles served with Chocolate Sauce

All the above are served with Fresh Cream