

VNF

HOTEL GROUP

Maximum 40 people

<u>Starter</u>

Homemade Soup of the Day Served with Freshly Baked Bread (1,7,9)

Chicken & Mushroom Vol Au Vent In A Crisp Puff Pastry Case (1,3,7,9,12)

Classic Caesar Salad With Bacon, Croutons, Parmesan Cheese & Finished with a Caesar Dressing (1,3,4,7,10)

Main Course

Roast Farmyard Turkey & Baked Honey Glazed Ham With Sage & Onion Stuffing served with Rich Roast Gravy & Cranberry Sauce (1,7,9,12)

> Irish Atlantic Salmon Served with Citrus Beurre Blanc (4, 7,9,12)

Southern Fried Breast of Chicken Served with a Cracked Black Peppercorn Sauce (1,3,7,9,12)

Vegetarian Option Available

All Main Courses are served with Market Fresh Vegetables & Potatoes (7)

<u>Dessert</u>

Ardboyne Medley of Desserts

3 Course Adults €27.00 Kids (under 12) €15.00

1: Cereals Containing Gluten 2: Crustaceans 3: Eggs 4: Fish 5: Peanuts 6: Soyabean 7: Milk 8: Nuts 9: Celery 10: Mustard 11: Sesame 12: Sulphur Dioxide 13: Lupin 14: Molluscs