

# GLENROYAL HOTEL

## *Private Dining Menu*

4 Course - €37.50 per person

3 Course - €34.50 per person

2 Course - €29.50 per person



### *Soup – Choose One*

**Sweet Potato & Mild Curry** (1, 7)

**Cauliflower & Rosemary** (1, 7)

**Cream of Garden Vegetable Chopped Herb** 1, 7)

**Roasted Tomato, Red Pepper & Courgette** (1, 7)



### *Starter*

**Feuillet of Chicken & Wild Mushroom**

Puff pastry in a white wine cream sauce (2, 7, 14)

**Classic Caesar Salad**

Herb croutons, roast plum tomatoes, crispy bacon, parmesan shavings (2, 7, 14)

**Golden Fried Sesame Crumbed Brie**

Tomato and chilli jam, aged balsamic glaze, baby leaves (2, 7, 14)

**Smoked Salmon Parcel**

Kilmore crab and bay shrimps, mango and lemon crème fraiche (3, 5, 7, 14)

**Sweet Beetroot & Goats Cheese Salad**

Ballymaloe sweet beetroot, candy walnuts, goats cheese and rocket (7, 10, 14)

**Duck Liver Parfait**

Cumberland & spices apple with Melba toast (2, 14)



### *Main Course*

**Irish Roast Sirloin of Hereford Beef**

Yorkshire pudding, pan roast gravy, creamed mash, steamed vegetables (1, 2, 4, 7)

**Stuffed Fillet of Pork Wrapped in Parma Ham**

Apricot and pine nut stuffing, steamed vegetables and apple cider gravy (1, 2, 7, 14)

**Pan Fried Fillet of Sea Bass**

Basil whipped potato, herb lemon butter, asparagus and steamed vegetables (5, 7)

**Pan Fried Stuffed Chicken**

Sundried tomato & buffalo mozzarella stuffing, wild mushroom jus, roast baby potatoes with herb butter dressing (1, 2, 7)

**Fillet of Atlantic Salmon & Pan Seared King Prawns**

Tarragon & wholegrain mustard mash, white wine and orange reduction, steamed vegetables (3, 5, 7, 14)

**Goats Cheese, Caramelised Red Onion & Beetroot Bake**

Roast baby potatoes with herb butter dressing and steamed vegetables (2, 4, 7)



### *Dessert*

**Warm Pear & Almond Tart with Lemon Spiced Cream** (2, 4, 7, 10)

**White Chocolate & Raspberry Mousse Cheesecake** (2, 7)

**Apple & Wild Berry Crumble** (2, 7)

**Warm Chocolate Brownie with Vanilla Ice Cream** (2, 4, 7)

*Served with Freshly Brewed Tea/Coffee*

#### **Allergens**

1 - Celery, 2 - Cereals containing gluten, 3 - Crustaceans, 4 - Eggs, 5 - Fish, 6 - Lupin,  
7 - Milk, 8 - Molluscs, 9 - Mustard, 10 - Nuts, 11 - Peanuts, 12 - Sesame seeds, 13 - Soya,  
14 - Sulphur Dioxide (sulphites)