



Sample Bar Menu

Squash and Cider Bisque
Roasted Chestnuts

Oak Smoked Irish Salmon
Dungeness Crab Crème Fraiche and Petit Brown Soda Bread

Crispy Duck Spring Rolls
Mango, Sweet Chilli and Spring Onion Salad

Caesar Salad
With Grilled Chicken or Dublin Bay Prawn Brochette

Terrine of Pork, Apple and Walnuts
Toasted Brioche, Brambly Apple Chutney

Pot of Shrimp
Toasted Country Bread

Crispy Chicken Goujons
Meaux Mustard and Honey Dip

Light Fair

Grilled Ham and Smoked Gouda Sandwich
Garden Leaves and House Cut Chips

Toasted Chicken, Sun-Dried Tomato and Mozzarella Sandwich
Garden Leaves and House Cut Crisps

Seafield's Club Sandwich
Vine Ripe Tomatoes, Gem Lettuce, Fried Egg and Field Greens

Fillet Steak Sandwich
5oz. Seared Fillet, Caramelised Onions, Roquette and Horseradish

Main Course

Roasted Chicken Breast
Champ and Sautéed Mushrooms

Grilled 12oz. Angus Sirloin of Beef
House Cut Steak Chips and Vine Roasted Cherry Tomatoes

Pan Seared Wicklow Lamb Chops
House Cut Steak Chips, Garlic Baby Spinach

Pan Roasted Monkfish Medallions
Sautéed New Potatoes and Asparagus

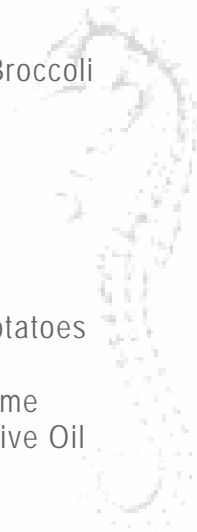
Grilled Salmon Fillet,
Colcannon Mash and Fine Beans

Pan Roasted Cod
Clam Chowder

v- Parmesan and Caraway Gnocchi
Oven Roasted Tomato, Tofu, Basil and Broccoli

Sides

Rosemary and Sea Salt Roasted New Potatoes
Truffled Mash Potatoes
Sautéed Mushrooms with Garlic and Thyme
Baby Spinach Sautéed in Extra Virgin Olive Oil
Fine Beans with Shallot and Pancetta
Field Green Salad



AFTERNOON TEA

SELECTION OF OPEN SANDWICHES WITH ASSORTED FILLINGS

FRESH FRUIT AND FRANGIPANE TARTLETS
FRUIT CAKE

SELECTION OF TEAS EARL GREY, CAMOMILE, DARJEELING

HOMEMADE COOKIES

SEAFIELD TEA BRACK WITH IRISH BUTTER

WARMED FRUIT SCONES, CLOTTED CREAM, FRUIT COMPOTE

DESSERTS

CITRUS TART WITH MASCARPONE AND VANILLA CREAM

CHOCOLATE TART SERVED WITH A COMPOTE OF BERRIES

HOMEMADE SELECTION OF ICE-CREAMS

SELECTION OF IRISH FARM HOUSE CHEESE WITH WATER BISUITS

