

ARRIVAL REFRESHMENTS

Smoked Salmon and Cream Cheese
Crispy Prawn Fritters
Mini Marinated Chicken Kebabs

STARTERS

Vine Ripened Plum Tomato and Buffalo Mozzarella Salad,
Black Olive Tapenade, Fresh Basil and Cherry Tomato Foccacia

Freshly Tossed Caesar Salad with Parmigiano-Reggiano and Garlic Croutons

Crisp Salmon, Dill and Lime Fish Cake, Fresh Greens and Herb Dressing

Smoked Kilmore Quay Seafood and Leek Tart, Rocket Salad and Chilli-Lime Aioli

Fresh Assortment of Mellon with Tropical Fruit and Mint Salsa, Passion Fruit Coulis

** €5 supplement for choice of starter**

Soup

Fresh Wexford Vegetable with Herbed Crisp
Ballymoney Potato and Leek Soup with Chive Cream
Roasted Forest Mushroom Bisque with Herbed Foccacia

MAIN COURSES

Fresh Atlantic Salmon Wrapped in Parma Ham and Basil, Scalloped Potatoes, Seasonal
Vegetables and Tomato-Olive Relish

Herb Roasted Breast of Free Range Chicken, Chorizo and Leek Potato Gratin, Seasonal
Vegetables and Rosemary Jus

Pan Seared 10oz Wexford Rib eye of Beef, Garlic Butter Roasted Potatoes and Red Wine Sauce

Butter and Thyme Roasted Breast of Turkey and Honey Glazed Ham,
Organic Sausage Stuffing, with Butter and Garlic Roast Potatoes, Fresh Vegetables and Cranberry
Sauce

Honey Mustard Glazed Smoked Bacon Loin, Champ Mashed Potato,
Fresh Vegetables and Peppercorn Sauce

€6 supplement for choice of main course

DESSERTS

Freshly Baked Apple and Cinnamon Crumble, Vanilla Ice Cream and Sauce Anglaise

Home Made Wexford Berry Cheesecake, Wild Berry Coulis and Fresh Cream

Light Lemon Tart, Strawberry Coulis and Raspberry Sorbet

Dark Chocolate Mousse, Rich Chocolate Sauce and Wexford Cream

****€5 supplement for choice of dessert****

EVENING REFRESHMENTS

Tea, Coffee and Finger Sandwiches