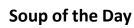
# **Sample Celebration Lunch Menu**



avour

Warm Bread Roll

(Contains: Celery, (Bread Roll: Gluten (Wheat))

#### **Chicken Caeser Salad**

Crispy Bacon, House Dressing, Parmesan, Irish Baby Gem and Crispy Croutons (Contains: Dairy, Gluten (wheat), Eggs)

## Vol Au Vent

Creamy Chicken & Mushroom, Watercress Salad Balsamic Reduction (Contains: Dairy, Gluten (wheat))



## **Atlantic Salmon**

Asparagus, Cold Water Shrimp and White Wine Beurre Blanc (Contains: Fish, Dairy, Crustacean, Sulphites)

## Slow Roast Feather Blade

Creamy Mash, Honey and Whole Grain Mustard Jus (Contains: Mustard, Dairy))

## **Irish Chicken Supreme**

Creamy Mash, Herb and Onion Stuffing (Contains: Dairy, Gluten(wheat))

## **Vegan Vegetable Tajine**

Garlic Naan and Couscous Salad (Contains: Mustard, Celery, Sesame, Gluten (Wheat And Couscous)



## **Vegan Chocolate Hazelnut Fondant**

Vanilla Ice Cream and Fresh Berries (Contains: Gluten (Wheat), Dairy, Soy)

# **Sticky Toffee Pudding**

Vanilla Ice Cream and Fresh Berries (Contains: Gluten (Wheat) Dairy, Soy, Egg)

## **Selection Of Ice Cream**

Fresh Berries (Contains: Dairy)



Tea, Coffee & Infusions

3 Course Celebration Lunch €37 per person 2 Course Lunch €32 per person

\*Please note, our 2 Course Menu is a Starter & Main Course, unless otherwise specified\*

A Plating Charge of €3 Applies for Brought in Cake

