



Group Menu – Parties 15+

STARTER

SOUP OF THE DAY WITH WHEATEN BREAD
CHICKEN FILLET CAESAR SALAD
CLASSIC PRAWN COCKTAIL, BABY GEM & MACKEY'S WHEATEN BREAD
REFRESHING MELON & PINEAPPLE, STRAWBERRY DAIQUIRI
CHEESY GARLIC NAAN

MAIN COURSE

FILLET OF CHICKEN WITH BUSHMILLS & CRACKED BLACK PEPPERCORN CREAM
CHILLI VEGETABLE STIR-FRY, CHEESY NACHOS & FINE NOODLES
SLOW ROASTED SILVERSIDE OF BEEF WITH YORKSHIRE PUDDING & BONE MARROW JUS
SWEET BAKED IRISH HAM WITH HONEY & PINEAPPLE
GRILLED FILLET OF SALMON WITH SWEET CHILLI GLAZE
All served with Champ & Roast Potatoes and Fresh Market Vegetables

DESSERTS

STRAWBERRY PAVLOVA
ROCKMOUNT'S HOLE IN ONE
TRIO OF GLASTRY FARM ICE CREAM
CHEFS HOMEMADE PANNA COTTA & SHORTBREAD
DIME BAR SLICE, TOFFEE SAUCE, FRESH CREAM
TEA OR COFFEE & CHOCOLATE MINTS

2 COURSE - £20

3 COURSE - £23.75

(MUST BE PRE-ORDERED ONE WEEK BEFORE YOUR BOOKING)

PLEASE ASK ABOUT ALLERGIES & DIETARY REQUIREMENTS. OUR KITCHEN HANDLES MANY INGREDIENTS INCLUDING NUTS, GLUTEN & LACTOSE. DISHES MAY CONTAIN TRACES