# **Gala Dinner Menus**

Menu prices are determined by your choice of main course. The meal will automatically include a choice of two starters, a soup course and a choice of two sweets followed by tea or coffee. Should you require a choice for your main course then the higher price will be charged.

#### **Starters**

Egg Mayonnaise
with Dressed Salad leaves
Fantail of Honeytail Melon with a
Strawberry Coulis
Fresh Melon & Prawns in Baileys Cream
Medley of Seafood with Seasonal Salad
Served with Marie Rose Sauce
Avocado & Shrimp Salad (extra)
Traditional Donegal Oak Smoked Salmon
With Brown bread (extra)

## **Selection of Soups & Sorbets**

Cream of Vegetable Soup
Puree of Bacon, Potato & Leek Soup
Cream of Mushroom Soup
Cream of Carrot & Orange Soup
Cream of Chicken & Sweetcorn Soup
Cream of Tomato & Basil Soup
Seafood Chowder laced with Cognac
Champagne Sorbet (extra)

#### **Main Course**

Roast Half Chicken and Bacon with Stuffing and Served with Red Wine Jus Roast Prime Sirloin of Beef with Yorkshire Pudding and Chasseur Sauce Roast Leg of Lamb with Mint Sauce Roast Loin of Pork with Prune & Herb Stuffing served with Apple Sauce Roast Stuffed Turkey with Sugar Baked Ham and Cranberry Sauce Grilled Supreme of Salmon served with Tarragon Cream Sauce Roast Half Ducking served with Apple Cider Sauce

# All main courses are served with a Bouquetiere of Seasonal Vegetables and Potatoes

### **Vegetarian Main Courses**

Vegetarian Lasagne and Seasonal Salad Garlic Polenta Gateau Plum Tomatoes With Grilled Brie Vegetarian Nut Cutlets

### **Selection of Sweets**

Fresh Pear Pavlova with Chocolate Sauce Deep Dish Apple pie a la Mode Homemade Sherry Trifle Strawberry Cheesecake Baileys Irish Cheesecake Baked Alaska Cream Filled Profiteroles With Chocolate Sauce Assiette of Desserts

We would be delighted to cater for any special dietary requirements that your guests may need.

Obviously to assure quality, requests should be made prior to your function