



# CARRIGALINE COURT

4\* HOTEL & LEISURE CENTRE

*Private Dining*  
MENU OPTIONS

# Private Dining Menu Options

These menus are available in Bistro/Kingfisher ONLY (not Alders Suite)

3 Starters / 3 Main Courses / Chefs Dessert Plate of 3 Mini Desserts + Tea/Coffee	€45pp
2 Starters / 2 Main Courses / Chefs Dessert Plate of 3 Mini Desserts + Tea/Coffee	€40pp
Soup / 2 Main Courses / Chefs Dessert Plate of 3 Mini Desserts + Tea/Coffee	€35pp
No Starters / 2 Main Courses / Chefs Dessert Plate of 3 Mini Desserts + Tea/Coffee	€32pp

## STARTERS/SOUPS/SORBETS

- Golden Puff Pastry Vol au Vent Filled with Chicken, Mushroom & Leek in a rich White Wine Cream Sauce (1) (7) (9) (12)  
Carpaccio of McCarthy's Award-Winning Spiced Beef Served with Rocket Parmesan Salad (7) (12)  
Goats Cheese Bon Bon, Baby Leaf & Cress Salad, Beetroot Reduction (1) (3) (7)(12)  
Smoked Duck & Clonakilty Black Pudding Salad with Dressed Baby Gem Leaves & House Dressing (1) (6) (10) (12)  
Golden Fried Fish Cake, Cushioned on a Bed of Creamed Leek & Pink Prawns (1) (2) (3) (4) (7) (10)  
Cream of Garden Vegetable Soup with a Chive Cream  
Roast Thai Butternut Squash Soup with a Coriander Cream  
Oven Roast Vine Tomato Soup & Basil with a Pesto Oil  
Champagne & Strawberry Sorbet  
Raspberry & Lemon Sorbet  
Mango & Passionfruit Sorbet

## MAIN COURSES

- Roast Prime Sirloin of Beef served with Yorkshire Pudding, and a Thyme & Red Wine Jus (1) (6) (7) (12)  
Hand Carved Turkey & Glazed Ham with a Butter Rich Sage & Onion Stuffing served with a Cranberry Gravy (1) (6) (7) (9) (12)  
Rosemary, Thyme & Garlic Marinated Supreme of Chicken with a Smoked Pancetta & Porcini Sauce (6) (7) (9) (12)  
Fillet of Hake with a Chilli & Coriander Crumble on a Red Pepper & Coriander Chardonnay Cream Sauce (1) (6) (7)(9)(12)  
Grilled Fillets of Seabass with a Sundried Tomato Pesto Butter served with a North Atlantic Prawn Sauce (2) (4) (7) (9)(12)  
Fillet of Salmon Wrapped in Serrano Ham and served with a Lemon & Tarragon Sauce (4) (7) (9) (12)  
Garlic & Rosemary Marinated Rump of Lamb on a bed of Roasted Root Vegetables & with Rich Bordelaise Sauce (6) (7) (9) (12)  
(€5 supplement to include on menu)

## DESSERTS (choice of 3 mini desserts)

- Mini Bakewell Tarts • Cappuccino Chocolate Cup (3) (7) • Mini Lemon Meringue Pie (1) (3) (7)
- Vanilla Ice Cream served in a Wafer Basket (1)(7) • Homemade Chocolate Brownie with Light Caramel Sauce (1) (3) (7)
- White Chocolate & Raspberry Cheesecake (1)(3) (7) • Meringue Nest with a Chantilly Cream & Strawberries (3)(7)
- Chocolate Caramel Salted Tart served with Caramelised Pecan Nuts (1) (3) (7) (8e) • Chocolate & Praline Mousse Slice (3) (8b)

GLUTEN FREE OPTIONS AVAILABLE ON REQUEST