



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

Chicken & Smoked Ham Vol au Vent cooked in a White Wine & Chive Cream Sauce in a Warm Bouchee (1a, 7, 9, 12)

Horseradish & Gin Cured Salmon served with a Pickled Radish, Whipped Crème Fraiche & Caper Flower served with Homemade Brown Bread (1a, 4, 7, 12)

Sesame Panko Coated Brie with Jalapeno & Honey Dressing & Tabbouleh Salad (1a, 3, 7, 11)

Crispy Duck & Clonakilty Black Pudding Salad with Dressed Baby Gem Leaves & House Dressing (1, 6, 10, 12)

Cajun Chicken Salad with shredded Baby Gem Leaves, Red Onion, Cherry Tomato, Diced Mango & Toasted Cashew Nuts (7, 8d)

Cream of Garden Vegetable Soup with a Chive Cream (7, 9)

Roast Thai Butternut Squash Soup with a Coriander Cream (7, 9)

Oven Roast Vine Tomato Soup & Basil with a Pesto Oil (7, 9)

Roast Courgette & Basil Soup (7, 9)

MAIN COURSES

Roast Prime Sirloin of Beef served with Yorkshire Pudding, and a Thyme & Red Wine Jus (1a, 6, 7, 9, 12)

Hand Carved Turkey & Glazed Ham with a Butter Rich Sage & Onion Stuffing served with a Cranberry Gravy (1a, 6, 7, 9, 12)

Slow Braised Feather Blade of Beef on Spring Onion Champ Mash, Crispy Leeks, Maple Syrup Glazed Roast Root Vegetables & a Red Wine Jus (1a, 6, 7, 9, 12)

Pan Roast Supreme of Chicken with Roast Vegetables, Scallion Potato Cake and a Red Wine & Tarragon Chasseur (1a, 3, 6, 7, 9, 12)

Panfried Fillet of Seabass with a Roast Red Pepper & Basil Sauce (4, 7, 9, 12)

Creole Marinated Fillet of Salmon with a Lime & Coriander White Wine Sauce (4, 7, 9, 12)

Fillet of Cod wrapped in Serrano Ham on Roast Celeriac, Samphire and Confit of Heirloom Tomatoes (4, 7, 9, 12)

DESSERTS (choice of 3 mini desserts)

• Chocolate Brownie Bites • Crunchie & Vanilla Cheesecake Bites • Mini Strawberry Pavlovas • Miniature Fruit Tartlets • Mini Carrot Cakes with Cinnamon Cream Frosting • Mini Apple & Berry Crumbles • Tiny Lemon Meringue Pies

GLUTEN FREE OPTIONS AVAILABLE ON REQUEST



CARRIGALINE
COURT

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ALLERGENS

1. Cereals (a) Wheat (b) Rye (c) Barley (d) Oats, 2. Crustacean, 3. Egg, 4. Fish, 5. Peanuts (ground nuts), 6. Soybeans, 7. Milk & products thereof, Lactose, 8. Nuts (a) Almonds (b) Hazelnuts (c) Walnuts (d) Cashews (e) Pecan (f) Brazil (g) Pistachio (h) Macadamia (tree nuts), 9. Celery, 10. Mustard, 11. Sesame seeds, 12. Sulphur Dioxide/Sulphites, 13. Molluscs, 14. Lupines.