

THE CARRAIG



Function Menu Suggestions- 2008

Starter, Main Course, Dessert, Tea and Coffee

Choice of 2 starters, main courses and desserts

Choice of 3 starters, main courses and desserts

Main Course, Tea and Coffee

Choice of 2 main courses

Main Course, Dessert, Tea and Coffee

Choice of 2 main courses and desserts

Starter, Main Course, Tea and Coffee

Choice of 2 starters and main courses

Children's Menu

FOR PARTIES OF 30 OR MORE

Function Menu Suggestions- 2008

Starters

Chef's Homemade Soup

Served piping hot with fresh bread

Wild Irish Oak Smoked Salmon

With a Lemon & Caper Dressing & Tossed Salad

Chicken & Mushroom Vol au Vent

*Filled with Fillet of Chicken & Mushrooms
in a rich cream sauce*

Farmhouse Egg Mayonnaise

*Free range eggs covered in mayonnaise
& served with a salad garnish*

Fantail of Honeydew Melon

with a twin fruit coulis

Dunmore Shrimp Cocktail

Fresh Dunmore shrimps coated in a Marie Rose Sauce

Fish Cakes

*Baked fresh water salmon cake
with a creamy dill and white wine sauce*

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Main Courses

Roast Sirloin of Prime Irish Beef *

Horseradish sauce

Traditional Roast Turkey & Ham

with sage & onion stuffing & cranberry sauce

Homemade Supreme of Chicken Pascal

with sage & onion stuffing & wrapped in bacon

Grilled or Poached Irish Salmon

with sauce of your choice:

Shellfish Sauce, Prawn & Pernod Sauce or Creamy White Wine Sauce

Roast Leg of Lamb **

(supplement to package, price varies and subject to availability)

Roast Rack of Lamb **

With a Herb & Mustard Crust

(supplement to package, price varies and subject to availability)

Roast Free-range Chicken & Ham

With Sage & Onion Stuffing

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Desserts

Seasonal Fresh Fruit Pavlova

Filled with fresh fruits and cream

Fruit Crumble with Homemade Custard

Filled with seasonal fresh fruits

Fruit Cheesecake

(or Baileys, Strawberry, Lemon etc)

Creamy Profiteroles

Smothered in a Rich Chocolate Sauce

Crème Brulée

Baked egg custard served with a wild berry compote and boudoir biscuits

Baked Alaska*

*Ice cream on a layer of sponge, covered in meringue & oven baked
(parties of 50 or more)*

Tea or Coffee