



**Pegasus Suite**  
**Private Dining Sample Dinner Menus**

**Sample Menu 1**

Tossed mixed leaf salad with warm lardoons of bacon, parmesan shavings and creamy caesar dressing  
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Pan fried Chicken Fillet, champ potato cake and smokey bacon cream

Herb-dusted trio of local seafood, champagne crème  
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Chef's dessert tasting plate  
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Tea/ Coffee  
€26.00

**Sample Menu 2**

Tossed mixed leaf salad with warm lardoons of bacon, parmesan shavings and creamy caesar dressing

Homemade soup of the day with a selection of farmhouse breads

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Pan fried Chicken Fillet, champ potato cake and smokey bacon cream

Herb-dusted trio of local seafood, champagne crème  
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Chef's dessert tasting plate  
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Tea/ Coffee  
€28.00

**Sample Menu 3**

Soup of the Day with a selection of farmhouse breads  
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Traditional roast stuffed turkey & ham, cranberry compote, roast gravy

Trio of Grilled fish, roast root vegetables, spring onion & garlic potato, lemon butter  
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Baileys & Chocolate chip cheesecake, brown bread ice-cream  
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Tea/ Coffee  
€30.00



#### Sample Menu 4

Soup of the Day with a selection of farmhouse breads

Salad of Warm Oriental Duck in crisp filo with orange and soy glaze

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Traditional roast stuffed turkey & ham, cranberry compote, roast gravy

Trio of Grilled fish, roast root vegetables, spring onion & garlic potato, lemon butter

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Baileys & Chocolate chip cheesecake, brown bread ice-cream

Belgian Chocolate truffle torte, white chocolate sauce

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Tea/ Coffee

€34.00

#### Sample Menu 5

Warm chicken and porcini mushroom bouchee with fresh chervil and ham

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Roast Sirloin of Beef, crisp Yorkshire pudding, rich roast gravy

Herb crusted fillet of salmon with crisp asparagus, lemon beurre blanc

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Chocolate & Caramel Pyramid, Butterscotch Sauce

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Tea/ Coffee

€35.00

#### Sample Menu 6

Warm chicken and porcini mushroom bouchee with fresh chervil and ham

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Home made soup of the day with a selection of farmhouse breads

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Roast Sirloin of Beef, crisp Yorkshire pudding, rich roast gravy

Herb crusted fillet of salmon with crisp asparagus, lemon beurre blanc

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Chocolate & Caramel Pyramid, Butterscotch Sauce

Warm Apple & Almond tart, vanilla ice cream

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Tea/ Coffee

€37.00

*Minimum numbers apply. Terms and Conditions apply*