

## *Gala Dinner Sample Menu*

### **Menu 1**

Chicken & Mushroom Vol-au-Vent

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Cream of Leek & Potato Soup

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Roast Leg of Lamb, Herb & Mint Stuffing, Rosemary Jus

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Strawberry Pavlova & Home-made  
Ice Cream

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Tea/Coffee & Mints

### **Menu 2**

Baked Inagh Organic Goats Cheese & Basil Tartlet with a Mixed Leaf Salad,  
Raspberry Vinaigrette Dressing, Homemade Spiced Fruit Chutney

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Cream of Vegetable Soup

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Roast Sirloin of Irish Beef

or

Poached Escalope of Salmon Bordelaise

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Hazelnut Meringue Roulade with Duo of Coulis

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Tea/Coffee & Mints

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### **Menu 3**

Pearls of Ogen Melon, Pineapple & Orange Cocktail with Tropical Sorbet

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Cream of Carrot & Coriander Soup

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Baked Fillet of Beef Wellington with a Hibernia Sauce

or

Roasted Medallions of Monkfish, Crabmeat, Basil & Pernod Bisque

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Chocolate Tasting Plate

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Tea/Coffee & Mints

### **Menu 4**

Crabmeat & Salmon Pate with Apple & Chive & a Citrus Mayonnaise

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Cream of Roasted Red Pepper & Courgette Soup

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Roast Rack of Clare Lamb with an Apricot & Almond Stuffing, Red Wine,  
Rosemary & Garlic Gravy

or

Baked Stuffed Paupiettes of Lemon Sole with a Smoked Salmon & Dill Sauce

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Warm Apple Crumble

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Tea/Coffee & Mints