



Group Dinner Menu Selector

Starters

Rich Duck Liver Pate, Madeira Jelly, Fig & Balsamic Jam, Ciabatta Crisps

Hot Bouchée of Chicken Tenders in a Creamy White Wine sauce with Button
Mushrooms and Leeks

Rosette of Galia Melon with Mango Sorbet, Seasonal Berries and Fruit Coulis

Aromatic Duck Spring Roll with Sweet Chili Marmalade and Organic Baby Leafs

Oak Smoked Salmon with Caper, Lemon and Onion Salsa, served with Brown
Bread

Salad of Baby Cos Leaves dressed with Lemon and Parmesan Emulsion, Grilled
Chicken Breast, Croutons and Parmesan Shavings

Nicoise Salad with Bluebell Falls Goats Cheese, Truffled Honey and Caramelized
Hazelnuts



SOUPS

Leek and Potato

Cream of Mushroom, Crème Fraiche

Sweet Carrot & Coriander, Herb Oil

Honey Roast Butternut Squash

Chicken and Sweetcorn Cream, Tarragon Cappuccino

Mediterranean Vegetable

Roast Pepper and Tomato, Basil Crème Fraiche

Cream of Vegetable, Fresh Cream

Rivercourt Seafood Chowder

All of the above served with Brown Soda Bread & Warm Bread Rolls

SORBETS

Raspberry

Lemon

Champagne with Strawberries



MAIN COURSE

Meat & Poultry

Prime Irish Fillet of Beef with Herb and Wild Mushroom Duxelle, Champ Potato and Sarawak Pepper Cream, Roast Potato

Slow Braised Prime Irish Beef with Horseradish whipped Potato, Glazes Pearl Onions and Mushrooms, Gravy and Roast Potato

Roast Leg of Lamb with Red Wine Sauce, Sage & Onion Stuffing and Roasted Garlic Confit

Roasted Rack of Lamb, minted local Greens, Crushed Potatoes, Light Jus and Confit Garlic

Pan Fried Breast of Chicken with a Shallot and Wild Mushroom Sauce on Buttered Leeks, Creamed Potato

Slow Roast Loin of Rare Breed Pork, Pecan Nut and Dried Fruit Stuffing, Wholegrain Mustard Glazed Potatoes, Fruit Chutney

Roast Crown of Turkey, Honey Baked Ham, Sage and Sausage Stuffing, Cranberry and Port Wine Gravy

From the Sea

Herb Crusted Fillet of Atlantic Salmon with Beluga Lentil Ragout, Light Fish Veloute, fennel

Roasted Fillet of Cod with Pine Nut and Herb Crust, Chunky Ratatouille Vegetables,

Charred Red Pepper Coulis

Pan Roasted Fillet of Sea Bass, Crushed Potatoes and Bacon, Pearl Onion and Pea Dressing

For Our Vegetarian Friends

Wild Mushroom Risotto, Rocket and Parmesan Salad

Baked Aubergine with Mediterranean Vegetables, Potato and Cheese Crust

Sautéed Potato Gnocchi in Light Pesto Cream, Baby Spinach, Asparagus and Peas, Parmesan Shavings

Moroccan Style Vegetable Curry with Dried Fruits and Spicy Nuts, Served with Naan Bread and CousCous

Grilled Halloumi Cheese with Chili and Coriander, Pearl Cous Cous with Olives, Pomegranate and Raisins, Organic Baby Leafs



SWEET TOOTH?

Traditional Tiramisu with Tia Maria Liquor and Mascarpone Coffee Cream

Glazed Lemon Curd Tart with Macerated Raspberries and Chocolate Ice-cream

Milk Chocolate Mousse with Hazelnut Praline and Lang Du Chat biscuits

German Style Apple Strudel with Vanilla Ice-cream and Homemade Custard

Warm Apple and Berry Crumble with Vanilla Ice-cream

White Chocolate and Strawberry Delice, Crushed Meringue and Strawberry Sorbet

Rich Chocolate Tart, with Salted Caramel Ice-cream and Berry Compote

Strawberry Cheesecake with Strawberry Salad and Orange Mascarpone

River Court Assiette of Miniature Desserts



Freshly Brewed Tea & Coffee