

A La Carte

Minimum 8 - 20 Guests

€60 per adult / €30 per child (age 4-12)

Select up to 2 options from each of the starter, main & dessert menus for your entire dining party.

Starters

Garlic mushrooms in a white wine sauce served with crusty bread.

Tomato bruschetta served with fresh salad & a balsamic reduction.

Stuffed peppers with spinach, sun dried tomatoes & halloumi.

Mussels in a wine, garlic tomato sauce.

Prawn cocktail with iceberg lettuce, tomatoes, Marie Rose sauce and lemon.

Goats cheese & bacon parcel with tomato salsa.

BBQ spareribs served with a Smokey BBQ sauce.

Italian meat selection with olives, dips and breads.

Main course

Beef Stroganoff. Strips of beef served in a mushroom, Dijon mustard, onion & spice sauce, served with rice & seasonal vegetables.

Sea Bass Fillets. Two fillets of lemon sea bass, grilled & served with seasonal vegetables & potatoes.

Ribeye Steak. 8oz of ribeye steak grilled to your liking, with mushrooms, tomatoes & shallots, served with potato wedges, salad or vegetables.

Cyprus Moussaka. Potato, peppers, aubergine, courgette, tomato sauce, béchamel sauce & cheese served with a fresh salad.

Chicken a la Crème. A chicken supreme with a white wine & mushroom sauce, served with rice, seasonal vegetables & parmesan cheese.

Wild Mushroom & Tarragon Risotto. A thick creamy wild mushroom & tarragon risotto served with garlic baguette.

Lamb Rack. Rack of lamb cooked medium rare with a red wine jus, served with creamy potatoes & seasonal vegetables.

Fillet of Salmon. A maple coated fillet of salmon served on a bed of rice with a honey mustard sauce.

Seafood Linguine. A mix of salmon, king prawn & cod chunks served in a creamy white wine sauce on a bed of linguine.

Desserts

Cheeseboard selection with grapes, biscuits & fruit chutney.

Crème Brulé served with sweet shortbread biscuits.

Baileys chocolate cheesecake.

Apple pie served with crème Anglaise.

Italian tiramisu, a coffee & chocolate flavoured dessert.

Chocolate brownies served with ice-cream.

Lemon tart served with strawberries and cream.

Seasonal fruit platter.

An area surcharge may be applicable, please contact us for further information.