

Terms & Conditions

- A non-refundable deposit of €150 and credit/debit card details are required to secure your booking – this deposit will be credited to your final bill.
 - Provisional bookings will be held for 10 days after which time your deposit is due and a credit card will be put on file against your booking. **If both are not received your booking will automatically be released.**
 - When initially booking please advise your **ideal maximum numbers** and we will accommodate as best as government guidelines allow.
 - An update on your expected numbers is required 28 days prior and your final numbers are required 72 hours in advance which will be used for billing purposes. **Please Note: Once final numbers are confirmed, this figure will be applied for billing purposes & cannot be changed on the day should your numbers drop**
 - All bills must be paid in full before departure from the hotel.
 - Main courses include seasonal vegetables, roast and creamed potatoes.
 - Tea and coffee is included with your dessert, and cordial for children.
- * Please note while our dishes will remain the same, all accompaniments are subject to change

Three Course Lunch

Adults €39 &

Children €17.50



Communion & Confirmation Lunch

2027 Menu

Summer Salad GF

Feta, strawberry and pecan nuts with honey and lemon dressed leaves

Creamy Chicken and Mushroom *GF

In a white wine cream sauce and served in a flaky puff pastry case

Homemade Cream of Vegetable Soup V GF

with home-baked bread rolls



Slow Roast Top Rib of Irish Beef *GF

With Yorkshire pudding, red onion marmalade, creamed horseradish and red wine and thyme jus

Grilled Supreme of Chicken GF

Served on a bed of creamy chive mash, roasted leek and served with a pepper sauce

Baked Fillet of Atlantic Salmon GF

Served with a pea, parmesan & lemon risotto, pesto roasted cherry tomato, buttered samphire, creamy white wine sauce

Vegetarian Stew V GF

cannellini white bean, tomato & mixed vegetable stew, served with boiled rice



Baileys Chocolate Cheesecake GF

served with a fruit coulis, fresh cream and a French vanilla ice cream

Chocolate & Almond Fudge Cake GF

topped with a rum glaze served with chocolate sauce, fresh cream & French vanilla ice cream

With

Tea and Coffee