



# Funeral Lunch Menu Options

## Menu 1 €18.50

### **Traditional Roast Main Course**

With seasonal vegetables and potatoes,  
and red wine gravy

### **Freshly Brewed Tea, Coffee and Biscuits**



## Menu 2 €23.00

### **Homemade Cream of Vegetable Soup GF V**

Served with freshly baked bread /  
gluten free bread \*

### **Traditional Roast Main Course**

With seasonal vegetables and  
potatoes,  
and red wine gravy

### **Freshly Brewed Tea, Coffee and Biscuits**

## Menu 3 €28.50

### **Homemade Cream of Vegetable Soup GF V**

Served with freshly baked bread /  
gluten free bread \*

### **Traditional Roast Main Course**

With seasonal vegetables and  
potatoes, and red wine gravy

### **Oven Baked Catch of the Day GF**

with seasonal vegetables and  
potatoes with dill sauce

### **Freshly Brewed Tea, Coffee and Biscuits**

## Menu 4 €31

### **Homemade Cream of Vegetable Soup GF V**

Served with freshly baked bread /  
gluten free bread \*

### **Traditional Roast Main Course**

With seasonal vegetables and  
potatoes, and red wine gravy

### **Duo of Mini Warm Apple Pie & Cheesecake**

with crème anglaise and  
duo of sauces

### **Freshly Brewed Tea, Coffee**

## Menu 5 €35.00

### **Homemade Cream of Vegetable Soup GF V**

Served with freshly baked bread /  
gluten free bread \*

### **Traditional Roast Main Course**

With seasonal vegetables and  
potatoes, and red wine gravy

### **Oven Baked Catch of the Day GF**

with seasonal vegetables and potatoes  
with dill sauce

### **Duo of Mini Warm Apple Pie & Cheesecake**

with crème anglaise and duo of sauces

### **Freshly Brewed Tea, Coffee**

## Confirming Your Numbers

While we understand it may  
be difficult to accurately  
predict your exact number of  
guests, please try your best  
to estimate.

We will cater for everyone  
who attends, and in the event  
that your numbers are lower  
than expected you will be  
charged for 80% of your  
confirmed numbers.





# Funeral Lunch Notes

- All main courses are accompanied by seasonal fresh vegetables, and creamed potatoes and roast potatoes.
- We cater for all dietary requirements with 90% of all menus are available gluten free.
- A full list of allergens contained in the attached menus is available on request.
- A separate vegetarian / vegan menu will be available on the day, and any other dietary requirements will be accommodated.
- Alternative starter and dessert options are available at time of booking on request.
- A choice of main courses is only available when a starter course is also booked.
- Drink of choice (Charged per Consumption) averages at €7.50-8.00 per person.
- Bottles of house wine available from €29.90 per bottle.
- While we understand it may be difficult to accurately predict your exact number of guests, we will cater for everyone who attends. In the event numbers are lower than expected you will be charged for 80% of your confirmed numbers.

**We are happy to help in any way we can, so please just ask one of our team.**

To book during office hours (Mon – Fri) please contact:

Aishling Hopkins

Events Manager

091 779403 (direct)

events@menloparkhotel.com

To book outside of office hours and at weekends please contact:

The Manager on Duty

091 761122 (reception desk)

