

Special Occasions Menu

AT ORIEL HOUSE HOTEL

SAMPLE MENU 42.95 PER PERSON

(MINIMUM OF 15 GUESTS / MAXIMUM OF 50 GUESTS)

To Start

FRESHLY MADE SOUP OF THE DAY, SERVED WITH FRESHLY BAKED BREAD ROLLS
(CY-MK-SP-WHI)

PEAR, CHERRY TOMATO AND GOAT'S CHEESE SALAD, HONEY & MUSTARD
DRESSING (MK-MD-SP)

CHICKEN CAESAR SALAD, BABY GEM, BACON, CROUTON, PARMESAN, CAESAR
DRESSING (MK-SP-FH-WHI)

CHICKEN AND MUSHROOM VOL AU VENT, WHITE WINE CREAM, BASIL PESTO
(WHI-MK-EG-SP)

Mains

ROASTED PRIME IRISH BEEF STRIPLOIN, POMME PUREE, ROAST POTATO,
VEGETABLE PARCEL, PEPPER CREAM SAUCE (MK-CY-SP)

BAKED FISH OF THE DAY, POMME PUREE, ROAST POTATO, VEGETABLE PARCEL,
WHITE WINE CREAM SAUCE (FH-SP-MK)

ROASTED CHICKEN BREAST, POMME PUREE, ROAST POTATO, VEGETABLE PARCEL,
ROAST GRAVY (MK-CY-SP)

THAI YELLOW CURRY, MIXED PEPPERS-ONION-CARROT-COURGETTE, COCONUT
MILK, LIME, BASMATI RICE, NAAN BREAD (WHI-SP)

Dessert

SEASONAL CHEESECAKE WITH RICH BELGIAN CHOCOLATE SAUCE
(MK-EG-SP-WHI)

APPLE CRUMBLE SERVED WITH CUSTARD CREAM SAUCE & , VANILLA
ICE-CREAM (MK-EG-SP-WHI)

CHOCOLATE BROWNIE, RICH BELGIAN CHOCOLATE SAUCE, VANILLA
ICE-CREAM (MK-EG-SP)

ETON MESS, FRESH BERRIES, FRUIT COULIS, CHANTILLY CRÈME
MERINGUE (MK-EG-SP)

CONTAINS ALLERGENS:

PN=PEANUTS | EG=EGGS | MS = MOLLUSCS | TNTREE NUTS| MK =MILK |CY =CELERY | SE
=SESAME |SY =SOYA | MD =MUSTARD | WH = WHEAT | FH =FISH | SP =SULPHITES | LP =LUPIN | CS
=CRUSTACEANS | *WH=WHI (WHEAT FLOUR) | WH2 (SEMOLINA) | WH3 (WHOLEMEAL), WH4
(WHEAT BRAN)| WH5 (RYE) | *LP=LPI (BARLEY) | LP2 (OATS) VEGETARIAN (V)

ALL DISHES MAY CONTAIN TRACES OF NUTS

IF YOU SUFFER FROM OR HAVE THE POTENTIAL TO SUFFER FROM ALLERGIES EVEN THOUGH
THE ALLERGENS ARE LISTED ON THE MENUS PLEASE MAKE CONTACT WITH ONE OF OUR
STAFF AND INFORM US OF YOUR DIETARY REQUIREMENTS. MENU PRICES ARE SUBJECT TO
CHANGE IN THE EVENT THAT GOVERNMENT ALTERATIONS SUCH AS VAT INCREASES OR
UNFORESEEN SUPPLIER INCREASE DUE TO MARKET DEMAND AND/OR LACK OF SUPPLY OR
PRODUCTS REQUIRED.