



Function Menu

2 Course Dinner €34.50

3 Course Dinner €39.50



Starters

Homemade Soup of the Day

Served with Homemade Brown Bread.

(WH1, MK, LP, V, VV) GF Option Available

Chicken & Mushroom Vol-Au-Vent

Served with a Cream Sauce & Mushroom Ragout.

(WH1, MK, SP)

Homemade Fish Cake

Dressed with Baby Leaves & Sweet Chili Sauce

(WH1, FH, SP, MK)

Mains

Roast Sirloin Of Irish Beef

Served with Yorkshire Pudding & Gravy.

(WH1, FH, CY, MK, SP) GF Option Available

Grilled Supreme of Irish Chicken

Served with Wholegrain Mustard Sauce

(MK, WH, SP) GF Option Available

Pan Seared Fillet of Salmon

Served with Chive Champ & Saffron Cream Sauce

(CS, MK, FH, SP) GF Option Available

Spinach & Ricotta Tortellini

with a Sweet Pepper & Tomato Basil Sauce.

(WH1, MK, SP)

Desserts

Castle Dargan Medley of Desserts

Seasonal Cheesecake,

Chocolate Brownie

Chocolate Eclair

(WH1, MK, TN, EG, SP)

Served with Freshly Brewed Tea or Coffee

Allergens List:

*WH: WH1 (Wheat Flour), WH2 (Semolina), WH3 (Wholemeal), WH4 (Wheat Bran), WH5 (Rye), LP: LP1 (Barley), LP2 (Oats), CS: Crustaceans, EG: Eggs, FH: Fish, PN: Peanuts, SY: Soya, MK: Milk, TN: Tree Nuts, CY: Celery, MD: Mustard, SE: Sesame, SP: Sulphites, LP: Lupin, MS: Molluscs.