



## Menu A

### **Spiced Cajun Chicken Salad**

Roast Red Peppers, Pine Nuts, Croutons & Honey Mustard Dressing

### **Ripe Galia Melon**

With Compote of Black Figs & Black Forest Ham



### **Cream of Leek & Potato Soup**



### **Roast Sirloin of Beef**

Confit of Shallots, Cognac & Green Peppercorn Sauce

### **Grilled Salmon Supreme**

Fennel, Tomato & Mussel Nage

Accompanied with Fresh Market Vegetables & Potatoes



### **Kingsley Trio of Chocolate Desserts**

Chocolate & Praline Mousse with a Nutty Base,  
White Chocolate & Raspberry Mousse and Chocolate Ripple Cheesecake



Tea or Coffee  
Served with home-made petit fours

€60 per person



## Menu B

**Salmon & Crab Cakes**  
Chilli, Tomato and Spring Onion Salsa

**Bluebell Farm Goats Cheese Bruschetta**  
Red Onion Compote & Seasoned Baby Leaves



**Cream of Carrot & Coriander Soup**



**Char Grilled Angus Sirloin Steak**  
Mixed Peppercorn Crust, Garlic Royale & Confit of Shallots

**Seared Irish Salmon**  
Compote of Creamed Leeks & a Cognac, Shellfish Bisque

\*Served with a Selection of Fresh Market Vegetables & Potatoes



### **Kingsley Assiette Plate**

Profiterole, Chocolate Marquise, Vanilla Ice & Brandy Basket



### **Tea or Coffee**

Served with home-made petit fours

€68 per person



## **Menu C**

### **Tian of Irish Salmon and King Crab**

With Celeriac Rémoulade, Chick Pea Relish & White Truffle Dressing

### **Wild Duck Liver Pate**

Forrest Berry Compote Toasted Brioche & Peppery Rocket



### **Chicken Consommé**

With Julienne of Leeks, Chives and Prunes



## **Apple & Calvados Sorbet**



## **Roast Rack of Lamb**

Coated in a Soft Herb & Grain Mustard Crust, Rosemary Jus

## **Pan Fried Sea Bass**

Asparagus & Baby Plum Tomato Risotto Tomato

\*Served with a Selection of Fresh Market Vegetables & Potatoes



## **Kingsley Grand Dessert**



## **Tea or Coffee**

Served with home-made petit fours

€75 per person