The Bridge House Hotel
Banqueting Dinner Menus 2011

Menu 1
€26.00 per person
Homemade Vegetable Soup
With Croutons & herb Cream
****
Traditional Roast Turkey & Ham
With Lemon and Thyme stuffing served with Cranberry Sauce & roast Gravy
Selection of Vegetables & Potatoes
****
Fresh Fruit Pavlova
****
Filter Coffee or Tea

Menu 2
€28.95 per Person
Chilled Duo of Melon with Fresh Fruit and Coulis
****
Crème D’Arblay
A blend of Chicken and potato soup with Julienne of Vegetables
****
Traditional Roast Turkey & Ham
With Lemon and Thyme stuffing served with Cranberry Sauce & roast Gravy
Or
Roast Sirloin of Beef Forrestiere
Sirloin of Beef Garnished with Lardons of Bacon, button Mushrooms, Parisienne potatoes and Madeira sauce
Selection of Vegetables & Potatoes
****
Fresh Fruit Pavlova
****
Filter Coffee or Tea
Menu 3
€31.95 per Person
Classic Caesar Salad
With Cos Leaves, croutons, Caesar dressing and parmesan shavings.
****
Crème D’Arblay
A blend of Chicken and potato soup with Julienne of Vegetables
****
Chicken Bridge House
Breast of Chicken stuffed with potato and spinach wrapped in bacon, and oven roasted
Or
Baked Fillet of Salmon
Topped with Potato and Herb Crust on a lemon Butter Sauce.
Selection of Vegetables and potatoes
****
Baked Alaska
Served with Raspberry Coulis
****
Filter Coffee or Tea

Menu 4
€37.95 per Person
Seafood Parcel
Baked Parcel of Three Fishes on a dill flavored butter blanc
****
Crème D’Arblay
A blend of Chicken and potato soup with Julienne of Vegetables
****
Roast Sirloin of Beef Forrestiere
Sirloin of Beef Garnished with Lardons of Bacon, button Mushrooms, Parisienne potatoes and Madeira sauce
Or
Baked Fillet of Salmon
Topped with Potato and Herb Crust on a lemon Butter Sauce.
Selection of Vegetables & Potatoes
****
Medley of Chefs Desserts
**Menu 5**

€39.95 per Person

**Grilled Salmon Fillet**
Grilled Escalope of Salmon with Mediterranean vegetable compote and tomato and balsamic dressing

*Or*

**Classic Caesar Salad**
With Cos Leaves, croutons and Caesar dressing with parmesan shavings.

**Potato and Leek Soup**
With croutons and herb cream

**Roast Sirloin of Beef Forrestiere**
Sirloin of Beef Garnished with Lardons of Bacon, button Mushrooms, Parisienne potatoes and Madeira sauce

*Or*

**Chicken Bridge House**
Breast of Chicken stuffed with potato and spinach wrapped in bacon, and oven roasted

**Selection of Vegetables & Potatoes**

**Baked Alaska**
with Raspberry Coulis

*Or*

**Profiteroles**
with Chocolate Sauce

**Filter Coffee or Tea**
Menu 6
€46.95 per person

**Fillet of Turbot**
Grilled Turbot Fillet with Leek Fondue and Tomato & basil dressing

Or

**Duck Terrine**
Duck Terrine with Plum Chutney and Mixed Leaf Salad

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**Potato and Leek Soup**
With croutons and herb cream

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**Citrus Sorbet**

****

**Beef Wellington**
Individual Beef Fillet with Mushroom, duxelle liver pate and a rich Maderia sauce

Or

**Fillet of Seabass**
Seabass Fillet on a potato galette with tarragon and lemon sauce

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**Selection of Vegetables & Potatoes**

**Medley of Chefs Desserts**

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Filter Coffee or Tea & Petit fours