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BRIDGE HOUSE

*Hotel, Spa and Leisure Club*

## *The Bridge House Hotel Banqueting Dinner Menus 2011*

### Menu 1

€26.00 per person

*Homemade Vegetable Soup*

*With Croutons & herb Cream*

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*Traditional Roast Turkey & Ham*

*With Lemon and Thyme stuffing served with Cranberry Sauce & roast Gravy*

*Selection of Vegetables & Potatoes*

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*Fresh Fruit Pavlova*

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*Filter Coffee or Tea*

### Menu 2

€28.95 per Person

*Chilled Duo of Melon*

*with Fresh Fruit and Coulis*

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*Crème D'Arblay*

*A blend of Chicken and potato soup with Julienne of Vegetables*

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*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*

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*Fresh Fruit Pavlova*

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*Filter Coffee or Tea*



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### Menu 3

€31.95 per Person

#### **Classic Caesar Salad**

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

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#### **Crème D'Arblay**

*A blend of Chicken and potato soup with Julienne of Vegetables*

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#### **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**

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#### **Baked Alaska**

*Served with Raspberry Coulis*

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#### **Filter Coffee or Tea**

# BRIDGE HOUSE

### Menu 4

€37.95 per Person

#### **Seafood Parcel**

*Baked Parcel of Three Fishes on a dill flavored burree blanc*

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#### **Crème D'Arblay**

*A blend of Chicken and potato soup with Julienne of Vegetables*

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#### **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**

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#### **Medley of Chefs Desserts**

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*Filter Coffee or Tea*



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**BRIDGE HOUSE**

*Hotel, Spa and Leisure Club*

*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.*

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***Potato and Leek Soup***

*With croutons and herb cream*

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***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***

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***Baked Alaska***

*with Raspberry Coulis*

*Or*

***Profiteroles***

*with Chocolate Sauce*

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*Filter Coffee or Tea*



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BRIDGE HOUSE

*Hotel, Spa and Leisure Club*

*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*

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*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*

*Selection of Vegetables & Potatoes*

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*Medley of Chefs Desserts*

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*Filter Coffee or Tea & Petit fours*