



Sample Oriël Lunch Menu

Freshly made soup
Chicken and Mushroom Feuillette
Seasonal Melon Cocktail with sorbet and fruit coulis
Chicken Caesar salad

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Traditional Roast stuffed Turkey and Ham  
*served with cranberry compote and gravy*  
Pan Roasted Supreme of Chicken  
*served with Champ and a thyme infused cream sauce*  
Roast Irish Beef  
*served with Yorkshire pudding and gravy*  
Roasted Mediterranean Vegetable Pasta Bake  
*served with parmesan cheese*

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Bramley Apple and Red Berry Oat Crumble Tart
served with Vanilla ice cream
Cream filled choux profiteroles
served with vanilla ice cream and chocolate sauce
Succulent roulade of freshly whipped meringue
served with dairy cream and seasonal berries
Chocolate Brownie
with vanilla bean ice cream and chocolate sauce

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*Freshly brewed Tea or Coffee*

3 courses: €27.95

2 courses: €23.95

*Menu listed above is based on a minimum of ten people and a maximum number of thirty people.  
Alternative menus are available for smaller and larger groups.*