

## MENU 1

Mushroom Vol au Vent  
Melon with Fruit & Mint

Cream of Vegetable  
Coconut Sorbet

Roast Stuffed Turkey & Ham

Selection of Vegetables

Meringue Gateaux - Chocolate Fudge Cake

Tea, Coffee, Chocolates

## MENU 3

Savoury Crepe  
Melon with Fruit

Cream of Tomato & Basil  
Lemon Sorbet

Roast Leg of Lamb

Selection of Vegetables

Baked Alaska - Lemon Tart

Tea, Coffee, Chocolates

## MENU 2

Warm Duck Salad  
Melon au Porto

Cream of Leek & Potato  
Pear Sorbet

Roast Sirloin Beef

Selection of vegetables

Sherry Trifle - Apple Crumble

Tea, Coffee, Chocolates

## MENU 4

Warm Black Pudding Salad  
Melon au Porto

Cream of Broccoli & Cheddar  
Pear Sorbet

Roast Leg of Lamb  
Baked Salmon -Chive Cream

Selection of Vegetables

Chocolate Roulade-  
Strawberries & Cream

Tea, Coffee, Chocolates

# Dunmore House Hotel



Muckross, Clonakilty, West Cork

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Website: [www.dunmorehousehotel.ie](http://www.dunmorehousehotel.ie)

The ideal location for your reception.  
We cater for between 40 and 250 persons.



## STARTERS

Warm Duck Salad - Cumberland Sauce

Egg Mayonnaise

Melon with Fruit & Mint

Melon au Porto

Warm Black Pudding Salad

Mushroom Vol au Vent

Grapefruit Cocktail

Savoury Crepe

Warm Chicken Salad

Salmon Mayonnaise

Smoked Salmon Salad

Fresh Salmon Pate

Seafood Vol au Vent

Seafood Bake

Prawn & Melon Cocktail

Seafood Salad

*Seafood may be chosen as starter  
or extra course at additional charge.*

## SOUPS

Broccoli & Cheddar

Cream of Vegetable

Cream of Mushroom

Cream of Chicken

Cream of Leek & Potato

Cream of Carrot & Orange

Cream of Tomato & Basil

Beef Oxtail Soup

Minestrone

Consomme Julienne

Lemon, Pear, Coconut Sorbet

## MAIN COURSE

Roast Leg of Lamb - Mint Sauce

Roast Beef - Horseradish Sauce

Roast Stuffed Loin of Pork - Apple Sauce

Traditional Roast Turkey & Baked Ham

Roast Chicken & Ham

Breast of Chicken - Tomato and Basil Cream

Baked Salmon - Chive Cream

Poached Monkfish - Red Pepper Sauce

Cod au Gratin - Jameson Cream

Sea Bass - Basil Pesto

Seafood Medley

## VEGETARIAN

Vegetarian Stirfry

Nutroast - Red Pepper Sauce

Lentil Loaf - Cream Cheese Sauce

## VEGETABLES

Cauliflower Mornay

Glazed Carrots

Braised Celery

Mange Tout

French Beans

Broccoli

Baked Turnip

Braised Red Cabbage

Courgettes au Gratin

Stir-fried Vegetables

Leeks au Gratin

Roast Parsnip

Creamed Carrot & Parsnip

Choice of Three

## POTATOES

Boiled, Roast, Creamed, Baked,

Garlic and Croquette.

## DESSERTS

Baked Alaska

Cheesecake Selection

Orange & Vanilla Roulade

Chocolate Roulade

Sherry Trifle

Lemon Tart

Chocolate Fudge Cake

Meringue Gateaux

Apple Normandie

Strawberry & Rhubarb Crumble

Pear & Almond Tart

Strawberry Tart

Profiteroles & Warm Chocolate Sauce

Fresh Strawberries & Cream

Apple Crumble

Dessert Selection

Tea, Coffee, Chocolates

The menus provided give simply an idea of choice. We will be pleased to discuss any menu suggestions you may have.

## Terms

A deposit must be paid on confirmation of booking.

Bar extension can be arranged if required.

All prices are V.A.T. inclusive. Due notice of price change will be provided not later than eight weeks before your reception.

Final numbers and table plan are required 48 hours prior to reception.