



Irish House Party Menu

STARTER:

Fresh Vegetable Soup with Irish Soda Bread (A,B)

Or

Dublin Coddle – Irish pork sausage pieces in potato and herb broth (A,B)

Or

**Mixed Leaf Salad with crispy bacon and garlic croutons
served with a balsamic dressing (A,G)**

MAIN COURSE:

**Beef & Guinness Stew: Tender pieces of beef with potatoes
served with parsnip, carrots in a rich Guinness gravy (A, B)**

Or

Grilled Chicken fillet with herb stuffing served with Pepper sauce (A,B,J)

Or

Baked fillet of Salmon with a White Wine sauce (B,E,J)

Or

**Leek and Brie Parcel – sauteed leeks, brie cheese served with cranberry sauce in
puff pastry parcel (A,B,D)**

All served with fresh vegetables and potatoes.

DESSERT:

Chocolate Brownie, Irish liqueur ice cream (A,B,D)

Allergen information overleaf





GLUTEN FREE MENU



STARTER:

Fresh Vegetable Soup with Gluten Free Bread

Or

Mixed Leaf Salad with crispy bacon served with a balsamic dressing.

MAIN COURSE:

Gluten Free grilled Chicken fillet with Pepper sauce

Or

Baked fillet of Salmon with a White Wine sauce

DESSERT:

Fresh fruit and Sorbet

Allergen list

- A – **Gluten** – Wheat, Oats, Spelts, Rye, Barley
- B – Milk and Products
- C – **Crustaceans** – Crab Prawn, Shrimp, Crayfish, Lobster
- D – Eggs and Product
- E – **Fish and Products**
- F – Peanuts and Products
- G – **Mustard and Products**
- H – Sesame Seeds and Products
- J – **Soybeans and Products**
- L – Celery and Products
- M – **Sulphur Dioxide and Sulphites** at make than 10mg/kg, 1 omg/litre
- N – Molluscs – cockets mussel, scallops, periwinkle squid oyster octopus, cuttlefish
- P – **Lupin (related to peanuts)**

